2025 BANQUET MENUS



WELCOME TO FONTAINEBLEAU LAS VEGAS.

Fontainebleau Las Vegas has introduced a legacy of modern luxury and timeless elegance to the Las Vegas Strip, bolstered by some of the most incredible talent assembled here for you.

Our decorated Culinary Team is joined by over 60 years of combined luxury and global experience from our Catering and Events Team—simply the best in the business.

These menus reflect our mission at Fontainebleau Las Vegas to enrich your experience with unparalleled service and an authentic culture unique to our 70-year brand. Fontainebleau Las Vegas proudly hosts a collection of dining experiences that is unrivaled on the Strip and beyond.

Thank you for joining us. We look forward to serving you.

Danielle Strong

Vice President, Catering and Events Fontainebleau Las Vegas

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BREAKFAST - CONTINENTAL

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee.

All Continental Breakfasts include Bottled Cold Pressed Juices, Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

FONTAINEBLEAU SIGNATURE CONTINENTAL

\$44 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG
- Individual Yogurts ₫∨
- Bagels: Plain, Sesame, and Everything ♠¥♥v with Plain ♠v and Vegan Cream Cheese ♥vg

HEALTHY CONTINENTAL

\$48 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG
- Individual Papaya-Mango Chia Seed Pudding TvG
- Cage-Free Hard-Boiled Eggs 6v
- Assortment of Breakfast Pastries, and Multigrain Croissants ⊚ ♠ ♦ ♦ ♦ ♥ ▼
- Butter, Preserves, and Peanut Butter △ 2 v

BOXED CONTINENTAL

\$45 PER PERSON

- Ripened Whole Fruit VG
- Cage-Free Hard-Boiled Eggs @v
- Granola Bar ∂†\$vg
- Almond Butter and Marmalade [†]VG

ENHANCED CONTINENTAL

\$55 PER PERSON

Based on one (1) Sandwich Per Person

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG
- Artisan Breakfast Pastries ↑ Ø ♥ ♥ ∨
- Mixed Berry and Vanilla Greek Yogurt Parfaits ⊕⊕∨

Choice of Two in Advance:

Pupusas with Plant-Based Al Pastor ♥ ♥ ∨G:

Mozzarella, Corn, Onions, Jalapeños, Guacatillo Salsa

Southwest Breakfast Burrito ⊘ ∅ ♥ : Scrambled Eggs, Pulled Pork, Pico de Gallo, Green Chiles, Avocado Tomatillo Salsa

Tex-Mex Burrito \$ Ø vG: Soyrizo, Just Egg[™], Black Beans, Corn, Cilantro, Pico de Gallo, Lime Rice

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 24% service charge (4.5% taxable administrative fee and a 19.5% nontaxable service charge. Subject to change). Our property tracks the following allergens: Egg @, Wheat #, Milk @, Peanut Ø, Tree Nut $^{\circ}$, Soy Ø, Sesame $^{\circ}$, Fish $^{\circ}$, Crustacean Shellfish $^{\circ}$, Vegan $^{\circ}$, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and Beverage pricing is guaranteed up to three (3) months prior to event, based on availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

V20250120

BREAKFAST - PLATED

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee.

All Plated Breakfasts include Assorted Pastries, Juices, Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

FARM TO TABLE OF \$

\$60 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries
- Cage-Free Vegetable Frittata
- Daily Breakfast Potato

Protein

Choice of One in Advance

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Plant-Based Sausage ØVG

TRADITIONAL PLATED 6

\$58 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons and Berries
- Cage-Free Scrambled Eggs
- Daily Breakfast Potato

Protein

Choice of One in Advance

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Plant-Based Sausage ØVG

FRENCH INSPIRED 6 1 \$ v

\$62 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries
- Mixed Greens with Breakfast Radish and Citrus Vinaigrette
- Quiche Lorraine
- Herb-Roasted Fingerling Potatoes

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BREAKFAST - BUFFET

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee.

All Buffet Breakfasts include Bottled Cold Pressed Juices, Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

THE TRADITIONAL BREAKFAST BUFFET

\$58 PER PERSON: ONE MEAT AND ONE SIDE

\$62 PER PERSON: TWO MEATS AND ONE SIDE OR ONE MEAT AND TWO SIDES

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG
- Assortment of Muffins, Breakfast Pastries, Croissants, and Coffee Cakes ⊚ ⊕ ⊕ ⊕ ♥ ♥ ♥
- Butter, Jam, and Marmalade ₫ ∨
- Daily Crafted Breakfast Potatoes VG

Meats

Select One or Two in Advance:

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Plant-Based Sausage ØvG

Sides

Select One or Two in Advance:

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compote ⊕v ⊕
- Individual Papaya-Mango Chia Seed Pudding with Shredded Coconut ^{OVG}
- Overnight Oats with Granny Smith Apples, Berries, and Toasted Coconut Flakes ^{OVG}
- Blueberry Pancakes with Lemon Curd,
 Whipped Butter, and Maple Syrup Offilt
- Steel-Cut Oatmeal VG with Honey Syrup V and Sun-Dried Fruit VG
- Liège Belgian Waffle with Whipped Butter, Chantilly Cream and Maple Syrup ô ♠ Ø ♥ v
- White Chocolate French Toast with Whipped Butter and Maple Syrup ⊙ ♠ ♦ ▼

HEALTHY BREAKFAST BUFFET

\$60 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG
- Sliced Heirloom Tomatoes with Chives and Extra Virgin Olive Oil VG
- Plant-Based Breakfast Sausage VG Ø

- Sweet Potato Hash with Caramelized Onions and Rosemary
- Protein Bread French Toast with Whipped Butter and Maple Syrup ◎ ♠ ♥ ∨
- Green Juice made with Granny Smith Apple,
 Kale, Cucumber, Celery, Lemon, and Ginger VG

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BREAKFAST ACTION STATIONS

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Delight your guests with unexpected delicacies to be combined with Continental and Buffet Breakfasts. Prepared for the full guest guarantee.

*Attendant or Chef Required | \$350 Each | Per 100 Guests

BREAKFAST BURRITOS*

\$25 PER PERSON

- Warm Flour Tortilla, Stuffed to Order ¥∨G
- Cage-Free Scrambled Eggs 6 v
- Fried Potatoes VG, Frijoles VG, Double-Smoked Bacon, Chorizo, Cheddar Cheese 🗗 V
- Pico de Gallo VG, Guacamole VG, Salsa Roja VG

OMELET STATION*

\$30 PER PERSON

- Black Forest Ham, Bacon, Turkey, Diced Pork Sausage
- Tomatoes, Mushrooms, Onions, Peppers, Spinach VG

Enhancements

ADDITIONAL \$10 PER PERSON PER SELECTION

Smoked Salmon 😂

ADDITIONAL \$11 PER PERSON PER SELECTION

Jumbo Lump Crab 🦻

ADDITIONAL \$13 PER PERSON PER SELECTION

Maine Lobster 🦻

AVOCADO TOAST*

\$23 PER PERSON

- Grilled House-Made Multigrain Breads ⊕ ♥ ♥ ∨
- Crushed Avocado Spread VG
- Cage-Free Hard-Boiled Egg Mimosa _○v
- Marinated Cherry Tomatoes VG, Pickled Onions VG, Sliced Cucumbers VG, Radishes VG, Sunflower Seeds VG, Fresh Ricotta

 VG, and Micro Herbs VG

Enhancements

ADDITIONAL \$10 PER PERSON PER SELECTION

- Smoked Salmon
- Jamón Serrano
- Maple-Glazed Bacon

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V20250120

^{*}Wheat Free Tortilla available upon request

BREAKFAST ACTION STATIONS

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Crafted for a maximum of 2 hours of service. Delight your guests with unexpected delicacies to be combined with Continental and Buffet Breakfasts. Prepared for the full guest guarantee.

*Attendant or Chef Required | \$350 Each | Per 100 Guests

BENEDICTS*

\$28 PER PERSON

Select One in Advance:

Caprese Off ♥v: English Muffin, Basil, Fresh Heirloom Tomatoes, Poached Eggs

Classic ⊚ 🗓 ¥: English Muffin, Canadian Bacon, Poached Eggs

Lox 🖟 🗗 🕸 : Toasted Bagel, Dill Cream Cheese, Cured Salmon, Poached Eggs

Benedicts are Served with Classic Hollandaise Sauce 6 1 v

Enhancements

ADDITIONAL \$10 PER PERSON

Crab: Jumbo Lump Crab Cakes, Poached Eggs, Crushed Avocado, Old Bay Hollandaise ◎ 🧇 🗓 🖁

LOX AND BAGELS

\$30 PER PERSON

Artisanal Smoked Salmon ⋘, Hard-Boiled Eggs ⊚ v, Tomatoes vG, Cucumbers vG,

Capers VG, Onions VG, Avocado VG, Dill Cream Cheese 🗗 V

Assorted Bagels ₫\\$\%\v

Enhancements

ADDITIONAL \$20 PER PERSON PER SELECTION

Kolikof Osetra Caviar 🗘

CROISSANT AND WHITE CHOCOLATE BREAKFAST BREAD PUDDING \$26 PER PERSON

Croissant Soaked in Vanilla Custard with Chocolate Bits ⊙ 🗓 💋 🔻 V

Served with Slow-Roasted Caramelized Apples av

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V20250120

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BREAKFAST ACTION STATIONS

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*Attendant or Chef Required | \$350 Each | Per 100 Guests

OATMEAL AND OVERNIGHT OATS

\$21 PER PERSON

Build Your Own

Steel Cut Oatmeal VG and Vanilla Overnight Oats 10 V

Fresh Berries ^{VG}, Bananas ^{VG}, Peanut Butter ∂VG, Shredded Coconut ®VG, Graham Cracker ¥VG, Brown Sugar ^{VG}, Walnuts ®VG, Golden Raisins ^{VG}, Honey V, Cinnamon ^{VG}

WAFFLE TIME*

\$25 PER PERSON

Maximum of 1,000 Guests

Choice of Two in Advance:

- Classic Belgian Waffles 6 ₱ Ø ♥ v
- Croffle Waffles ◎ ♠ ♥ ∨

Toppings

Fresh Macerated Berries VG

Lemon Curd 61

Whipped Butter 🗗 🗸

Chantilly Cream 🗓

Maple Syrup VG

Enhancements

ADDITIONAL \$9 PER PERSON PER SELECTION

Chocolate Waffles ◎ ♠ ♦ Belgian Waffles Drizzled in Dark Chocolate with Bananas and Whipped Cream

Savory Waffles @₫\\$: Chive Waffles, Bacon Strips, Jack and Cheddar Cheese

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BREAKFAST À LA CARTE

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EGGS

Scrambled Eggs with Chives © V	J
Cage-Free Hard-Boiled Eggs ⊚ v	
Served Chilled and Shelled	J
Breakfast Shakshouka ⊚ 🛍 🔻 ∨	
Hearty Vegetables, Harissa, Garbanzo Beans, Stewed Tomatoes,	
Feta Cheese, Perfect Egg, Grilled Bread	1
Scrambled Egg Whites © 🗓 v	
Roasted Garlic, Rosemary, Parsley	١
Plant-Based Scramble Ø VG	
Just Egg™ Eggs, Mushrooms, Tomatoes, Onions	1
Frittata 🎯 🗓 V	
Egg Whites, Spinach, Roasted Tomatoes, Goat Cheese, Oregano	١
Spanish Frittata ⊚ 🗓	
Farm Eggs, Chorizo, Potatoes, Caramelized Onions, Cottage Cheese	J
Quiche ⊚₫\\$	
Smoked Bacon Lardons, Mushrooms, Gruyère	1

BREAKFAST MEATS

\$12 PER PERSON PER SELECTION

Based on Two Pieces Per Person

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Plant-Based Sausage ØVG

CHEF-CRAFTED BREAKFAST POTATOES

\$10 PER PERSON PER SELECTION

- Sautéed Potatoes with Fresh Herbs (Offered Monday and Friday) VG
- Dauphine Potatoes (Offered Tuesday and Saturday) VG
- Garlic and Rosemary Red Roasted Potatoes (Offered Wednesday and Sunday) VG
- Potatoes O'Brien (Offered Thursday) VG

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BREAKFAST À LA CARTE

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BREAKFAST BURRITOS AND SANDWICHES

\$18 EACH

BURRITOS

Southwest Breakfast Burrito ⊘ ***** : Scrambled Eggs, Pulled Pork, Pico de Gallo, Green Chiles, Avocado Tomatillo Salsa

California 🏻 🛍 🕏 : Scrambled Eggs, Chorizo, Crispy Potatoes, Pepper Jack Cheese, Pico de Gallo

Chicken Ranch @ fi : Scrambled Eggs, Grilled Chicken, Mozzarella Cheese, Cilantro, Ranch Dressing

Tex-Mex Burrito [§] Ø vG: Soyrizo, Just Egg™, Black Beans, Corn, Cilantro, Pico de Gallo, Lime Rice

SANDWICHES

Croissant @ 🛍 ♥: Ham, Egg, Gruyere Cheese, Mornay Sauce

Missal Dames and Vanilla Coally Vanish Danfait Av

English Muffin Odo#: Sausage, Fried Egg, American Cheese, Sriracha Cilantro Aioli

Bagel ⊚ 🛍 🕏 : Fried Egg, American Cheese, Double-Smoked Bacon

Whole Grain Roll of of of the Sausage, Egg Whites, Wilted Arugula, Whole Grain Mustard Aioli

Pretzel Roll ☎億輩: Smoked Salmon, Cucumbers, Pickled Red Onions, and Herb Cream Cheese Spread

(Served Cold)

BALANCED

Mixed Berry and Vanilla Greek Yogurt Partait ध 🗸 🗸	
Granola and Seasonal Compote	ιCΗ
Individual Papaya-Mango Chia Seed Pudding 🕏 VG	
Shredded Coconut	ιCΗ
Chilled Breakfast Buddha Bowl ⊚ ∜ ∨	
Egg Bites, Avocado, Caramelized Onions, Roasted Sweet Potatoes, Sesame Seeds,	
Lemon Vinaigrette	сH
Overnight Oats 🖰 VG	
Strawberries, Granny Smith Apples, Berries, Toasted Coconut Flakes	сH
Blueberry Pancakes ⊚ 🗓 🕏 ∨	
Lemon Curd, Whipped Butter, Maple Syrup	ON
Organic Quinoa Porridge 🖰 VG	
Crushed Banana, Blueberry, Goji Berries, Cinnamon, Chopped Walnuts, Maple Syrup \$16 EA	сH

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BREAKFAST À LA CARTE

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CRAVE

Breakfast Pastries ⊚ d
Chef's Choice of Assorted Breakfast Pastries with Butter 🗓 v and Artisanal Jams vg
Bagels ₫\\$\%\v
Chef's Choice of Assorted Bagels with Whipped Butter and Cream Cheese 🗓 v
Organic Steel Cut Oatmeal VG
Honey Syrup ^v and Sun-Dried Fruit ^{vg}
Breakfast Grits 🗓
Butternut Squash Purée, Kale, Bacon Strips
Biscuits and Country-Style Sausage Gravy ⊚ 🗓 🕏
Fresh Herbs
The Perfect Egg ⊚ 🗓 🕏
Mushrooms, Chive Cream Cheese, Candied Bacon, Toast Points
Chilled Ham and Cheese Croissant ⊚ 🗗 🖉 🕏

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BRUNCH \$100 PER PERSON

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Brunch Buffet includes Bottled Cold Pressed Juices,
Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas. Prepared for the full guest guarantee.

*2 Chefs Required | \$350 Each | Per 100 Guests

INCLUSIONS

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compote ♥ □ ∨
- Scrambled Eggs and Chives 6v
- Double-Smoked Bacon
- Daily Crafted Breakfast Potato VG
- Blueberry Pancakes with Lemon Curd, Whipped Butter, Maple Syrup ô☆♥∨
- Assorted French Pastries 🏻 🗗 💋 🖰 🔻 🗸

OMELET STATION*

- Black Forest Ham, Bacon, Turkey, Diced Pork Sausage
- Tomatoes, Mushrooms, Onions, Peppers, Spinach vg

ACCOMPANIMENTS

Select One in Advance:

- European Meats and Cheeses ⊕ ⊕ ⊕ ♥
 Prosciutto di Parma, Mortadella, Soppressata,
 Brie, Comté, Fresh Berries, Grapes,
 Currant Walnut Baquette
- House Greens Salad vg
 Cherry Tomatoes, Carrots, Sliced Cucumbers,
 Pickled Red Onions, Balsamic Vinaigrette

CARVING STATION*

Select One in Advance:

- Roast Chicken Ballotine ô ☐
 Brussels Sprouts VG, Fingerling Potatoes VG,
 Sauce Cocotte Grand Mère ☐
- Prime Rib
 Scalloped Potatoes ♠, Rainbow Carrots with Citrus Honey Glaze V,
 Creamy Horseradish ♠, Au Jus
- Maple-Glazed Organic
 Cedar Plank Salmon ☼ ♣ ♣
 Citrus Fregola Sarda, Roasted Heirloom
 Cauliflower, Miso-Mustard Sauce

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THEMED BREAKS

All menus are designed for a minimum of fifteen (15) or more guests. Themed Breaks are designed for a maximum of 45 minutes of service, based on 1.5 pieces per person and 1 beverage per person. Themed Breaks are not available after 4PM and may not be used during main meal periods. Prepared for the full guest guarantee.

*Attendant or Chef Required | \$350 Each | Per 100 Guests

FONTAINE "BLEAU"

\$27 PER PERSON

Petite Caprese Salad with Basil Pesto and Purple Kumato Tomatoes 🗗 v

Blue Corn Tortilla Chips with Blue Tomato Salsa VG

Yogurt-Dipped Pretzels ⊕ Ø ¥ v

Meringue Rain Drops 6 v

Coconut Macaroons @ ₫ Ø ♥ v

Blueberry with Hibiscus Sparkling Water

POWER BREAK

\$26 PER PERSON

Fresh Fruit Skewer VG

Yogurt Parfait 🗗 ¥ ♥ ∨

Mini Carrot Cakes VG ¥ Ø ♥

Honey Bran Muffins ⊚ 🗗 ¥ v

Trail Mix ₫ 🗸 🗘 🗘 V

Pineapple-Ginger Agua Fresca

FROM THE VINE

\$27 PER PERSON

Strawberry-Ricotta Bruschetta with

Balsamic Drizzle ₫ ¥ v

Banana Blueberry Muffins \$VG

Fresh Cucumber Cups with Red Pepper Hummus VG

Raspberry Financier @ ☐ ¥ ♡ v

Strawberry-Lime Agua Fresca

AROUND THE WORLD

\$28 PER PERSON

Peanut Butter Chia Seed Pudding with Goii Berries ∂ ♥ VG

Guacamole with Cotija Cheese and Corn Tortilla Chips 🗗 V

Mini Crudités with Creamy Hummus VG

Everything Bagel Chips with Labneh Tzatziki Dip 🗓 ¥ ♥ v

Coco Love® Water

ALMOST HAPPY HOUR

\$29 PER PERSON

Pigs in a Blanket with Ketchup and Mustard 6 1 \$

Popcorn Chicken ¥₫

Celery and Carrot Sticks VG

Ranch and Blue Cheese Dipping Sauces @ 1 v

Seasonal Bar Snack Mix ∂† ¥vG

Nonalcoholic Ginger Beer

MOVIE BREAK

\$27 PER PERSON

Popped[™] Popcorn Cups

Movie Theater Candy

Tortilla Chips with Nacho Cheese and Jalapeños 🗓 V

Jalapeño Poppers 🗗 ♥ V 🕞

Assorted Old Fashioned Sodas

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THEMED BREAKS

All menus are designed for a minimum of fifteen (15) or more guests. Themed Breaks are designed for a maximum of 45 minutes of service, based on 1.5 pieces per person and 1 beverage per person. Themed Breaks are not available after 4PM and may not be used during main meal periods. Prepared for the full guest guarantee.

*Attendant or Chef Required | \$350 Each | Per 100 Guests

HIGH NOON

\$32 PER PERSON

An Assortment of the Following Tea Sandwiches:

Cucumber Dill Cream Cheese and Radishes ô₫\$v

Smoked Salmon and Tartar Cream 6 ← 1 ▮

Gougère with Egg Salad, Paprika, Chives ⊚ 🗗 🕏 V

Black Forest Ham and Brie Lollipop 🗂 ♥

Scones with Chantilly Cream and

Assorted Jams 0 ₺ ₺ v

Assorted Iced and Hot Teas

DONUTS AND DUNKERS

\$25 PER PERSON

Individual Apple Wedge Cups with Salted Caramel 🗓 V

Assorted Donut Holes ⊚ 🖺 ¥ v

Cookie Sticks with Vanilla and Chocolate Icing O ♠ ♥ ♥ ▼

Espresso Chantilly Cream 🗓 v

Iced La Colombe® Oatmilk Canned Coffee

HEALTHY BREAK

\$27 PER PERSON

Fruit Kabobs VG

Vegetable Crudités Bouquet with

Mediterranean Hummus VG

Protein Bites made with Rolled Oats, Peanut Butter,

Coconut, Chocolate Chips ∂ 🖯 🗸

Assortment of Roasted and Salted Nuts 🖰 🗸 🔾

Lemon and Cucumber Spa Water

CHOCOLATE AND CAFFEINE

\$25 PER PERSON

Chocolate Chip Cookies ô ♠ Ø ♥ ¥ v

Assorted Chocolate Truffles ⊕ Ø ♥ ¥ v

Mini Chocolate Cakes ô∄∅\$∨

Pistachio Biscotti @ 1 Ø ♥ ♥ v

Iced La Colombe® Oatmilk Canned Coffee

Strawberry-Mint-Infused Spa Water

BOULANGERIE

\$26 PER PERSON

Chocolate Croissants ô₫ Ø 🖰 🗸 🕏 🔻 v

Fruit Danishes 0 ₺ ₺ ♥

Mini Croque Monsieur @ 1 \$

Raspberry and Vanilla Macarons ⊚ 🗓 💋 🗇 🗸

Seasonal Fruit-Infused Iced Tea

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À LA CARTE BREAKS - FOOD

HEALTHY DELIGHTS

Yogurt and Granola Parfaits ੴ♥	\$14 EACH
Individual Crudités VG	\$13 EACH
Individual Greek Yogurts 🗓 v	\$10 EACH
Assorted Cereals with Milk 🐧 🔻	\$8 EACH
Bob's Gluten-Free Oatmeal VG	\$12 EACH
Individually Wrapped Granola Bars	\$10 EACH
Individually Wrapped Protein Bars	\$10 EACH
Sliced Fruit and Berries VG	PER PERSON
Whole Fresh Fruit VG\$8	6 PER DOZEN
Fruit Kabobs VG \$12	4 PER DOZEN
AFTERNOON PICK-ME-UPS	
Soft Pretzels ¥∨G	\$12 EACH
Served with Cheese Sauce 🗗 v and Whole Grain Mustard vg	
Individual Bags of Snacks: May include Chips, Pretzels, and Snack Mix	
marviadar bags of shacks. May include Chips, Fretzels, and shack Mix	\$8 EACH
Individual Bags of Trail Mix	
	\$12 EACH
Individual Bags of Trail Mix	\$12 EACH
Individual Bags of Trail Mix Individual Bags of Beef Jerky	\$12 EACH \$11 EACH \$9 EACH

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À LA CARTE BREAKS - FOOD

AFTERNOON PICK-ME-UPS

Choice of One: Corn Tortilla Chips VG with Salsa Fresca VG, Pita Chips \$VG with Hummus VG, or Kettle Chips VG with Sour Cream and Onion Dip av Tea Sandwiches \$94 PER DOZEN Choose from the following options, ordered by the dozen: Cucumber Dill Cream Cheese with Radishes @ 🗗 🕏 V, Smoked Salmon with Tartar Cream @ 🖾 🛍 🕏 , Gougère with Egg Salad, Paprika, and Chives @₫\\$v, Black Forest Ham with Brie Lollipop ₫\\$ Gourmet Sandwiches \$149 PER DOZEN Choose from the following options, ordered by the dozen: Turkey and Swiss ⊚ 🖺 #: Shaved Turkey, Roasted Red Peppers, Swiss Cheese, Tender Greens, and Dijon Aioli on a Multigrain Ciabatta Roll Italian 🖺 ♯ : Shaved Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Red Pepper Relish, and Italian Dressing on a Hoagie Roll Grilled Veggie Wrap VG: Roasted Zucchini, Yellow Squash, Portabella Mushrooms, Red Peppers, Shredded Carrots, Romaine Lettuce, and Balsamic Vinaigrette in a Wheat-Free Wrap Mixed Nuts ∂ ⊕ vg (Serves 10) \$82 PER POUND Cashews, Almonds, Brazil Nuts, Hazelnuts, Pecans Pretzels, Mixed Nuts, Seasoned Corn Nuts Fresh Popcorn Break (Up to 200 Bags per Hour, Minimum Order of 400 Bags) Popcorn Attendant \$350 PER 2 HOURS

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À LA CARTE BREAKS - FOOD

Bakery Selections Subject to Change Based on Seasonality and Availability

FROM THE BAKERY

\$86 PER DOZEN
\$86 PER DOZEN
\$86 PER DOZEN
\$96 PER DOZEN
\$86 PER DOZEN
\$86 PER DOZEN
\$86 PER DOZEN
\$96 PER DOZEN
\$86 PER DOZEN
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\$96 PER DOZEN

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18

À LA CARTE BREAKS - BEVERAGES

Iced La Colombe® Oatmilk Canned Coffee
Bottled Smoothies
Cold Pressed Bottled Juice
Aluminum Smartwater® 18oz\$8 EACH
San Pellegrino® Sparkling Water 11.15oz\$9 EACH
Assorted Flavored Sparkling Water 12oz
VitaminWater® 20oz
Coca-Cola® Soft Drinks 12oz
Bottled Iced Teas 18.5oz
CocoLove® Water 16.9oz\$11 EACH
Red Bull®\$11 EACH
La Colombe® Coffee\$115 PER GALLON
La Colombe® Decaf Coffee
Assorted Rishi Hot Tea
Rishi Iced Tea
Hot Chocolate with Accompaniments
Freshly Squeezed Juices
(Orange or Apple)
Fruit Infused Spa Water
(Strawberry-Mint, Pineapple-Ginger, and Watermelon-Lime)
Specialty Milks

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PLATED LUNCH - THREE COURSE

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee,
minimum of 3 courses and for a maximum of 2 hours of service.

Includes Freshly Baked Breads and Butter, La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

Vegan and Vegetarian Options available - connect with your Event Manager.

SALADS

Select One in Advance for Entire Group:

Caesar 🖟 🗘 🗓 🛊 : Romaine, Parmigiano-Reggiano, Herb Croutons, Caesar Dressing

House Greens VG: Locally Sourced Seasonal-Farmed Greens, Cherry Tomatoes, Cucumbers, Shaved Heirloom Radishes and Carrots, Seasonal Fruit, Citrus Dressing

Wild Arugula 🕏 vs : Shaved Fennel, Citrus Segments, Toasted Almonds, White Balsamic Vinaigrette

Caprese 🖺 🗘 v: Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, Watercress

The Wedge 61: Baby Iceberg, Peppered Bacon, Blue Cheese, Cherry Tomato, Pickled Red Onions, Green Goddess Dressing

Beet Salad nv: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomato, Orange Lemon Vinaigrette

ENTRÉES

Select One in Advance for Entire Group:

Pasture Raised Chicken Breast © \$75 PER PERSON

Herb Marinated Rosemary Chicken Jus

6oz Seared Filet Mignon \$85 PER PERSON

Au Poivre

Grilled NY Strip \$85 PER PERSON

Coffee and Guajillo Chile Rub, Cilantro Chimichurri

Braised Short Rib \$75 PER PERSON

En Daube, Natural Reduction

Scottish Salmon 🗓 🖾 🕖

Miso Glaze, Soy Beurre Blanc

Mediterranean Sea Bass
\$85 PER PERSON

Warm Tomato, Citrus Vinaigrette

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PLATED LUNCH - THREE COURSE

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Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee,
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Includes Freshly Baked Breads and Butter, La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

SIDES

Select One in Advance for Entire Group:

Potato Gratin, Grilled Asparagus, Sweety Drop Peppers ♥⑥∨

Whipped Potatoes, Haricot Verts, Demi-Sec Tomatoes, Fried Garlic ⑥∨

Carrot Purée, Roasted Brussels Sprouts, Candy-Striped Beets ∨G

Quinoa, Snap Peas, Edamame, Romanesco, Tomato-Basil Vinaigrette ∨G

Risotto Milanese, English Peas, Tomato Confit ⑥∨

Penne Pomodoro, Parmesan, Zucchini, Blistered Tomatoes ▼⑥∨

DESSERT

Select One in Advance for Entire Group:

Espresso Tiramisu Martini ⊚ 🖞 Ø 🕏 ¥ Espresso-Soaked Lady Fingers, Mascarpone Cream, Crunchy Gianduja

Berry Cheesecake © 🖺 🕖 🖁
Marinated Strawberries

Blackout Chocolate Cake ⊚ n Ø Fresh Berries and Vanilla Whipped Cream

Coconut Banana Cream Pie ◎ ♠ ♠ ♥

Caramelized Banana Custard

and Coconut Whipped Ganache

Milk Chocolate Hazelnut Napoleon ◎ ♣ 夕 ♥
Hazelnut Dacquoise, Feuilletine Crunch,
Chocolate Crémeux

Mango Sago Ø[⊕]v^G Mango Crisp and Fresh Fruits

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PLATED LUNCH - TWO COURSE

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee,
minimum of 2 courses and for a maximum of 2 hours of service.

Includes Freshly Baked Breads and Butter, La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

SALADS

Select One in Advance for Entire Group:

Caesar 🛮 🗘 🗓 🐩 : Romaine, Parmigiano-Reggiano, Herb Croutons, Caesar Dressing

Caprese ⊕ 🖰 🗘 🕆 : Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, Watercress

House Greens Salad VG: Locally Sourced Seasonal-Farmed Greens, Cherry Tomatoes, Cucumbers, Shaved Heirloom Radishes and Carrots, Seasonal Fruit, Citrus Dressing

Greek 1v: Romaine, Olives, Feta, Tomatoes, Cucumbers, Red Onions, Red Wine Vinaigrette

Spinach fig.: Strawberry, Toasted Pecan, Chèvre, and Balsamic Vinaigrette

Beet Salad 10: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomato, Orange Lemon Vinaigrette

SALAD PROTEINS

Select One in Advance for Entire Group:

Grilled Scottish Salmon 42 \$65 PER PERSON

Jidori Chicken Breast \$60 PER PERSON Tamari-Glazed Mamu[™] Kebab Ø∨ Soy Glaze \$60 PER PERSON

Garlic Herb Shrimp > \$68 PER PERSON

DESSERT

Select One in Advance for Entire Group:

Espresso Tiramisu Martini ô ₫ Ø 🗇 🕏 🕏

Espresso-Soaked Lady Fingers, Mascarpone Cream, and Crunchy Gianduja

Berry Cheesecake 0 ₺ 🗗 🏉 🖁

Marinated Strawberries

Blackout Chocolate Cake ○ ↑ Ø ¥

Fresh Berries and Vanilla Whipped Cream

Coconut Banana Cream Pie 0 1 2 0 1 €

Caramelized Banana Custard and Coconut Whipped Ganache

Hazelnut Dacquoise, Feuilletine Crunch, and Chocolate Crémeux

Mango Sago Ø ♥ VG

Mango Crisp and Fresh Fruits

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BUFFET LUNCH - MONDAY

\$78 PER PERSON WHEN SERVED ON MONDAY \$82 PER PERSON

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee.

Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

MEXICAN

Southwest Caesar Salad @ CA A

Spiced Pepitas, Queso Blanco, Radishes, Tortilla Strips, Chipotle-Caesar Dressing

Marinated Tomato Salad VG

Cilantro, Red Onion, Jicama, Cucumber, Tajin-Orange Dressing

Shrimp Salad 🦻

Ancho-Marinated Grilled Shrimp, Cherry Tomatoes, Pickled Onions, Mixed Greens, Cilantro Orange-Cumin Dressing

Flat Iron Steak

Ancho-Dusted Grilled Flat Iron Steak with Chimichurri

Zarandeado Sea Bass 🕮

Mango Slaw and Serrano

Pozole VG

Bean Stew, Hominy, Tomatillo, Cilantro Toppings: Cabbage, Radishes, Limes, Diced Onions, Tortilla Strips, Salsa Macha

ACCOMPANIMENTS

Arroz Verde Poblano VG

Cilantro, Parsley, Peppers, Onions, Lime

Warm Corn Esquites 100 v

Fresh Roasted Corn, Lime Aioli, Cotija Cheese, Chile Peppers, Cilantro

Corn Tortilla Chips VG

Salsa Roja, Guacamole, Pico de Gallo VG

DESSERT

Flan 6位 🕆 🔻 🗸

Spicy Chocolate Tart **○ 1 0 0 1 0 1**

Mango Chamoy VG

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BUFFET LUNCH - TUESDAY

\$78 PER PERSON WHEN SERVED ON TUESDAY \$82 PER PERSON

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee.

Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

ITALIAN

Arugula Salad ⊕ 🖰 🛡 🗸

Radicchio, Pine Nuts, Radishes, Ricotta Salata, and Lemon Vinaigrette

Caprese Salad 1 V

Heirloom Tomatoes, Fresh Mozzarella, Nut-Free Pesto, Balsamic Reduction

Panzanella Salad ¥VG

Cucumbers, Watercress, Black Olives, Basil, Focaccia Croutons, Red Wine Vinaigrette

Chicken Cacciatore

Tomatoes, Olives, Capers, and Marjoram

Shrimp Scampi 🗓 🦫

Cherry Tomato, Parsley, Garlic

Impossible™ Meatball Marinara ¥VG

Cavatelli Pasta, Roasted Red Peppers

ACCOMPANIMENTS

Fregola Sarda 🖺 ¥ ∨

Corn, Peas, Scallions, Parmigiano-Reggiano

Sicilian Caponata VG

Squash, Eggplant, Bell Peppers, Capers, Olives, Raisins, Fresh Basil

Herb Focaccia [₿]VG

Sun-Dried Tomato Pesto Av

DESSERT

Tiramisu ⊖ 🖺 ¥ 🕖

Citrus Panna Cotta Ø 🖰 VG

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BUFFET LUNCH - WEDNESDAY

\$78 PER PERSON WHEN SERVED ON WEDNESDAY \$82 PER PERSON

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee.

Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

FRENCH

Salad Maison 🗘 VG

Kenter Canyon Farms Baby Kale, Roasted Walnuts, Roasted Beets, Shaved Radish, Aged Apple Cider Vinaigrette

Frisée Salad 🖰 VG

Upland Cress, Radicchio, Shaved Fennel, Spiced Pecans, Creamy Mustard Vinaigrette

Salad Niçoise 6 V

Haricots Verts, Heirloom Cherry Tomatoes, Peewee Potatoes, Hard-Boiled Eggs, Niçoise Olives, Red Forum Vinaigrette

Beef Bourguignon

Rich Red Wine Jus, Carrots, Pearl Onions, Fresh Herbs

Grilled Jidori Chicken Breast

Lardons, Paris Mushrooms, Pearl Onions, Chicken Jus

Plant-Based Sausage Cassoulet ØVG

Cannellini Beans, Smoked Paprika, Tomatoes, Mushrooms

ACCOMPANIMENTS

Whipped Potatoes 🗓 🗟 V

Haricot Verts VG

Sun-Dried Tomato Pistou

Petite Baguette ♥∨ Salted Butter 🗓

DESSERT

Blueberry Crème Puff @ 1 0 1

Yuzu-Raspberry Macaron 0 1 Ø ♥

Chocolate Pot de Crème Ø\\$\@vG

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BUFFET LUNCH - THURSDAY

\$78 PER PERSON WHEN SERVED ON THURSDAY \$82 PER PERSON

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Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

ASIAN

Thai Crunch Slaw OVG

Cucumber, Cabbage, Scallion, Peanuts, Cilantro, Chile, Lime Leaf Dressing

Asian Chicken Salad 🕖 🖁

Lettuce, Peppers, Carrots, Edamame, Crispy Wonton, Ginger Plum Dressing

Rice Noodle Salad %

Cucumber, Red Cabbage, Carrot, Thai Basil, Cilantro, Toasted Sesame Dressing Szechuan-Crusted Flank Steak ♥ Ø \$
Stir-Fried Peppers and Oyster Sauce

Adobo Chicken ∅ Braised Chicken with Ginger and Tamari

Coconut Curry TVG

Chickpeas, Cauliflower, Potatoes, Edamame

ACCOMPANIMENTS

Steamed Jasmine Rice VG

Vegetable Dumpling Ø ¥ ∨G Nước chấm

Baby Kailan Ø√G Tamari-Soy Ginger Glaze

DESSERT

Oolong-Caramel Shot Glass 🏻 🗂 🥒 🖁

Black Sesame Cake 0₫0\$% 🖰

Mango Tapioca ®VG

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BUFFET LUNCH - FRIDAY

\$78 PER PERSON WHEN SERVED ON FRIDAY \$82 PER PERSON

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Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

AMERICAN

American Cobb Salad 61

Herb Grilled Chicken, Bacon, Blue Cheese Crumbles, Eggs, Tomatoes, Ranch Dressing

Boston Bibb Lettuce TVG

Pears, Walnuts, Cranberries, Honey Mustard Vinaigrette

Apple-Cranberry Coleslaw ⊕ ♥ ∨

Apple, Cranberries, Almonds, Cabbage, Parsley Slow-Cooked Smoked Beef Brisket

Citrus Mop Sauce and Pickled Peppers

Fried Chicken Tenders © \$ 1

House-Made Spicy Ranch Vg and BBQ Dipping Sauce V

Vegetable Pot Pie [♥]∨G

Carrots, Onions, Celery Root, Mushrooms, Peas

ACCOMPANIMENTS

Burnt Edges VG

Peach-Bourbon Glazed Toasted Mamu™ Ends and Beans Mélange

Baked Mac and Cheese △¥∨

Shells, Smoked Gouda, Creole Cheddar

Jalapeño Cornbread ⊚ 🗗 🔻 ∨ Whipped Butter

DESSERT

S'mores Cake 0 1 Ø ♥ \$

Cherry Pie Cobbler 0 1 2 ♥ V

Chocolate Chip Cookies Ø ♥ VG

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BUFFET LUNCH - SATURDAY

\$78 PER PERSON WHEN SERVED ON SATURDAY \$82 PER PERSON

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee.

Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

TEX-MEX

Ensalada de Jicama VG

Cherry Tomatoes, Cucumbers, Corn Tortilla Chips, Jicama, Bell Peppers, Radishes, Cilantro Dressing

Mexican "Street Corn" Salad 1 v

Jalapeños, Avocado, Black Beans, Bell Peppers, Cilantro, Red Onions, Cotija Cheese

Tomato Salad VG

Pickled Red Onions, Radishes, Spiced Pepitas, Cilantro

Chipotle Chicken Enchiladas 🗓

Pulled Chicken, Cheddar Cheese, Corn Tortillas, Red Sauce

Pork Chile Verde

Tomatillo, Cilantro, Pickled Onions

Southwestern Vegetable Stew VG

Plant-Based Braised Protein, Vegetables, Chile de Árbol, Potatoes, Red Lentils

ACCOMPANIMENTS

Lemon-Scented Rice VG

Epazote and Cumin

Charred Zucchini VG

Cowboy Caviar

Chips and Garnish Bar

Corn Tortilla Chips VG, Roasted Tomato Salsa VG, Guacamole VG, Lime Wedges VG, Pico de Gallo VG, Mexican Crema 🗓 V

DESSERT

Tres Leches Shot Glass ô ☐ ¥ Ø

Piña Colada Cake 0 1 0 \$ d

Wedding Cookies ♥ ¥∨G

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BUFFET LUNCH - SUNDAY

\$78 PER PERSON WHEN SERVED ON SUNDAY \$82 PER PERSON

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Prepared for the full guest guarantee.

Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

MEDITERRANEAN

Greek Salad 11 V

Cucumbers, Bell Peppers, Feta Cheese, Olives, Red Onions, Red Wine Vinaigrette

Cauliflower Couscous Salad **♥**♥

Parsley, Cucumber, Chickpeas, Sumac Dressing

Arugula and Bean Salad VG

Pomegranate, Cucumber, Haricot Vert, Radish, Preserved Lemon Vinaigrette **Braised Beef Niçoise**

Oranges, Black Olives, Fresh Parsley

Pan-Seared Salmon 🖾

Sauce Vierge with Tomatoes, Capers, Peppers, Herbs

Moroccan Tagine VG

Cured Olives, Preserved Lemon and Saffron

ACCOMPANIMENTS

Roasted Heirloom Cauliflower VG

Romesco Sauce and Sweety Drop Peppers

Bulgur, Puy Lentils, Golden Brown Onions, Preserved Lemon

Mediterranean Favorites

Warm Mini Pita ¥VG, Garlic Hummus VG, Muhammara ⊕¥VGVG, Tzatziki 🗗 V

DESSERT

Baklava 🖺 🛡 ¥ ∨

Rizogalo ₫ 🕏 ∨

Lemon-Strawberry Goblet **♥**VG

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BUFFET LUNCH

\$78 PER PERSON

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THE SOUP, SALAD, AND SANDWICH BUFFET

Tomato Basil Soup VG

House-Made Potato Chips VG

Shaved Vegetable Salad

Baby Greens and Seasonal Vegetables
On the Side: Cheddar Cheese V, Sunflower Seeds V,
Buttermilk Ranch Dressing V,
Olive Oil and Vinegar V

Pasta Salad [♥]∨G

Chickpeas, Orzo, Basil, Peppers, Red Onions, Cucumbers, Roasted Tomatoes, Lemon-Herb Vinaigrette

Select Up to Three in Advance for Entire Group: Speak to your Event Manager for Gluten Friendly Options

Chicken Breast, Mozzarella, Tomatoes, Pesto Aioli, and Spring Mix on a Ciabatta Roll

Club ⊚∄\$

Shaved Turkey, Ham, Provolone Cheese, Roma Tomatoes, Bacon, Romaine Lettuce, and Garlic Aioli on a Hoagie Roll

Italian 🖺 🖁

Shaved Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Red Pepper Relish, and Italian Dressing on a Focaccia Roll

Grilled Veggie ¥∨G

Roasted Zucchini, Yellow Squash, Portabella Mushrooms, Red Peppers, Shredded Carrots, Romaine Lettuce, and Balsamic Dressing on a Spinach Wrap

Chicken Caesar Wrap 🛭 🖾 🖺 🖁

Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano, and Caesar Dressing in a Whole Wheat Wrap

Ham and Cheddar **○ 1 1 1**

Shaved Ham, Cheddar Cheese, Lettuce, Tomatoes, and Dijon Aioli on a Pretzel Roll

BBQ Chicken Wrap

Grilled Chicken Breast, White Cheddar Cheese, Romaine Lettuce, Roma Tomatoes, and BBQ Ranch in a Tomato-Basil Wrap

Mediterranean Wrap VG

Romaine Lettuce, Cherry Tomatoes, Garbanzo Beans, Cucumbers, Red Onions, Pepperoncini, Kalamata Olives, and Lemon Vinaigrette in a Wrap

DESSERT

Strawberry Shortcake ◎ ♠ ♦ ♥ ♥ Grasshopper Cake Parfait ◎ ♠ ♦ ♥ ♥ Chocolate Berry Mousse ♠ ∨ G

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BOXED LUNCH

\$65 PER PERSON

All Boxed Lunches include Assorted Chips, Whole Fruit VG, and a Freshly Baked Chocolate Chip Cookie.

Select up to Two in Advance for Entire Group: Speak to your Event Manager for Gluten Friendly Options

SANDWICHES

Chicken Caprese **○** ☐ 🗇 ¥

Chicken Breast, Mozzarella, Tomatoes, Pesto Aioli, and Spring Mix on a Ciabatta Roll

Turkey and Swiss ô₫\\$

Shaved Turkey, Roasted Red Peppers, Swiss Cheese, Tender Greens, and Dijon Aioli on a Ciabatta Roll

Pastrami Reuben ⊚ 🗂 🕏

Pastrami, Corned Beef, Swiss Cheese, and Sweet Coleslaw on an Onion Roll

Club @₫\\

Shaved Turkey and Ham, Provolone Cheese, Roma Tomatoes, Bacon, Romaine Lettuce, and Garlic Aioli on a Hoagie Roll

Italian 🖺 ¥

Shaved Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Red Pepper Relish, and Italian Dressing on a Hoagie Roll

Ham and Cheddar ⊚ 🗊 🕏

Shaved Ham, Cheddar Cheese, Lettuce, Tomatoes, and Dijon Aioli on a Pretzel Roll

Caprese **○ 1 0 * V**

Heirloom Tomatoes, Basil, Thick-Cut Mozzarella Cheese, and Pesto Aioli on a Ciabatta Roll

WRAPS

BBQ Chicken Wrap **○ □ ***

Grilled Chicken Breast, White Cheddar Cheese, Romaine Lettuce, Roma Tomatoes, and BBQ Ranch in a Tomato-Basil Wrap

Chicken Caesar Wrap @ 1 1 1

Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano, and Caesar Dressing in a Whole Wheat Wrap

Southwest Chicken Wrap 🖺 🖁

Grilled Chicken, Black Bean and Corn Salad, Roma Tomatoes, White Cheddar Cheese, and Chipotle Ranch in a Flour Tortilla

Grilled Veggie Wrap VG

Roasted Zucchini, Yellow Squash, Portabella Mushrooms, Red Peppers, Shredded Carrots, Romaine Lettuce, and Balsamic Vinaigrette in a Spinach Wrap

Mediterranean Wrap VG

Romaine Lettuce, Cherry Tomatoes, Garbanzo Beans, Cucumbers, Red Onions, Pepperoncini, Kalamata Olives, and Lemon Vinaigrette in a Wrap

SIDE ITEMS

Select One in Advance for Entire Group:

Sweet Corn Salad 0 ₫ Ø ∨

Macaroni Salad ⊚ 🗖 💋 🔻 ∨

Potato Salad ⊚ 🖺 🕖 ∨

Super Grain Salad [♥]VG

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RECEPTIONS - COLD HORS D'OEUVRES

Hors d'oeuvres require a minimum of 50 pieces per selection. Designed for a maximum of 2 hours of service.

\$13 PER PIECE

- Prime Beef Tare-Glazed Temaki Hand Roll 🛮 😘
- Pistachio Macaron with Foie Gras Mousse and Blackberry Jam 60
- New England-Style Lobster Toast with Celery and Tarragon Aioli ◎ 梦 ⑥ ▮
- King Crab Tostada with Blue Corn Chips, Avocado Crema, Pickled Red Onions, and Cilantro 🦻 🗓
- Crab Salad with Ponzu, Cucumber, Chervil on a Wonton Cup ⊚ ቕ ፟ ፟ ቇ
- Asparagus Chiffon with Blini, Crème Fraîche, and Osetra Caviar 🦻 🗓 🕏
- Tuna Poke on Tapioca Cracker with Radishes and Wasabi Aioli 🗘 🛭 🗗 😘
- 🔹 Smoked Salmon Cone with Chervil, Crème Fraîche, and Trout Roe 🥸 🛍 🕏
- Strawberry Tartine with Basil, Whipped Ricotta, and Balsamic △♥

\$12 PER PIECE

- Beet Tartare with Orange and Dill on Lavash Cracker \$vG
- Antipasto Skewer with Soppressata, Fresh Mozzarella, Roasted Tomatoes, Basil, Olives, and Pesto 🖞 🖰
- Chipotle Chicken Soft Taco with Queso Fresco and Pickled Red Onions △
- Loaded Deviled Egg with Bacon, Green Onions, and Cheddar Cheese 🗟 🗓
- Lobster Ceviche with Red Onion, Bell Pepper, Cucumber and Cilantro in Taco Shell
- Hamachi Sushi Pop with Ponzu, Sliced Jalapeños, and Shiso ♥□∅
- Smoked Salmon Tartare with Capers, Chives, and Sour Cream on a Tapioca Crisp ☎ੴ
- Brie Tart with Seasonal Compote ⊚\#\frac{\pi}{\pi}\v
- Blue Cheese Linzer with Fiji Apple and Griottine Cherry Compote △♥∨

\$11 PER PIECE

- Spiced Chicken Lettuce Wrap with Tamari, Carrots, and Scallions Ø
- Mini Caprese Salad with White Balsamic and Pesto ⊕♥
- Edamame with Hummus-Stuffed Peppadew Pepper and Harissa-Spiced Kalamata Olives VG Ø
- Cauliflower Ceviche Taco VG

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RECEPTIONS - HOT HORS D'OEUVRES

Hors d'oeuvres require a minimum of 50 pieces per selection. Designed for a maximum of 2 hours of service.

\$14 PER PIECE

- Short Rib Croquette with Sauce Gribiche ◎ □ ▼
- Mini Chicken Ballotine with Porcini, Black Truffle, and Albufera Sauce 🖟
- Fried Basil Shrimp with Chile Lime Leaf Dipping Sauce ◎ ♥ ⑥ ♥
- Grilled Octopus with Fried Marble Potato and Saffron Rouille @ \$\frac{1}{2}\$

\$13 PER PIECE

- Baby Italian Meatball Pomodoro with Fresh Parmigiano-Reggiano ⊚ □ ♥
- Beef Wellington with Mushroom Duxelles and Horseradish ◎₫\\$
- Prime Rib Popover with Creamed Spinach and Horseradish Cream ⊚ ♠ ♥
- Philly Cheesesteak Spring Roll with Roasted Garlic Aioli ◎ ⑥ ♥
- Pacific Oysters Rockefeller ◎ 梦 🖺 🖁
- Grilled Chicken Satay with Peanut Sauce Ø
- Crispy Chile Relleno Purse with Pasilla Chiles, Jack Cheese, and Salsa Roja ₫\#
- Truffle Mac and Cheese with Gruyère Cream ◎ 🗗 🕏 ∨
- Crispy-Wrapped Asparagus with Shaved Parmesan, and Boursin ⊕

 § v
- Crispy Edamame Dumpling with Szechuan Chile and Sesame Oil ∅ ¥ % vG

\$12 PER PIECE

- Black Pepper Bacon-Wrapped Brussels Sprout with Honey and Balsamic
- Cubano Sandwich with Pork Loin, Ham, Melted Swiss, Pickles, and Yellow Mustard ₫\\$
- Chicken Green Chile Empanada with Roasted Corn, Jack Cheese, and Queso ⊚₫\\$
- Corn Tamale Spring Roll, Hatch Chiles, and Guacatillo \$vG
- Mamu[™] Kebab with Yogurt Raita and Mint Chutney ⁶
- Tomato Arancini with Mozzarella and Basil Pesto ⊚ ☐ ♥ ∨
- Mini Edamame Falafel with Lemon Tahini ¥%∨G

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RECEPTIONS - DISPLAYS

All menus are designed for a minimum of fifteen (15) or more guests.

Displays and stations are designed for 2 hours of service.

Prepared for the full guest guarantee. An event requires a 4-station minimum, excluding dessert.

*Attendant or Chef Required | \$350 Each | Per 100 Guests

ARTISANAL CHEESE AND CHARCUTERIE ⊚ ♠ ♥ ♥

\$55 PER PERSON

Prosciutto, Genoa Salami, Soppressata, Chorizo

Brie, Manchego, Cheddar, Creamy Blue Cheese, Goat Cheese

Served with Marinated Olives, Pickles, Dried Fruits, Gigante Beans, and Artisanal Crackers

Enhancements

ADDITIONAL \$15 PER PERSON

Charcuterie Sliced to Order from a Vintage Berkel Slicer and served with Grissini, Tapenade and Artisanal Jams

BRUSCHETTA BOARD

\$28 PER PERSON

Build Your Own Bruschetta

Traditional Tomato Basil ^{VG}, Roasted Garlic Mushroom ^{VG}, Zucchini with Pistachio Pesto ^{© VG} Sourdough Batard ^{§ V}, Rosemary Herb Focaccia ^{§ VG}

RAISED-BED VEGETABLE GARDEN BOX ♠ ♥ ♥ V

\$28 PER PERSON

Built in a Beautiful Garden Box

Selection of Baby Vegetables with Edible Dust, Pumpernickel and Porcini Soil,

Tzatziki, Hummus, and Muhammara

INDIVIDUAL SALADS

\$18 PER PERSON, ONE SELECTION \$26 PER PERSON, TWO SELECTIONS

Chinese Chicken ⊘ Ø 🕏 🕏 Marinated Noodles, Cashews, Crisp Wontons, Red Cabbage, and Asian Dressing

Chicken Caesar 🛭 🕰 🗓 🕏 : Grilled Chicken, Romaine, Parmesan Cheese, Garlic Croutons

Boston Bibb Lettuce Salad ♥VG: Candied Walnuts, Cranberries, Pears, Fresh Hearts of Palm, Preserved Lemon Vinaigrette

Greek 🗓 v: Feta Cheese, Olives, Red Onions, Roasted Peppers, Cucumbers, Tomatoes, Greek Dressing

Niçoise Salad 🖟 🗠 : Seared Tuna, Potatoes, Quail Egg, Beans, Greens, Red Forum Vinaigrette

Grilled Thai Beef 🖾 🕖: Napa Cabbage, Cherry Tomatoes, Cucumbers, Mint, Cilantro, Chile-Lime Dressing

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RECEPTIONS - SEAFOOD

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CHILLED SEAFOOD BAR

Minimum of 50 Pieces Per Selection

Custom Ice Carvings Available upon Request. Please Speak with your Event Manager for Pricing.

Ahi Tuna Poke 🌣 🗸 Served with Mignonette VG and Cocktail Sauce 🗸 Sauce Sauc

ASSORTED SUSHI

\$65 PER PERSON

Five Total Pieces Per Person Sushi Chef Available | \$500 Per Chef | Per 100 Guests

Nigiri 🗘: Tuna, Salmon, and Yellowtail

Rolls: California 🗘, Spicy Tuna 🗘, Salmon Cream Cheese 🗘 🗓, and Vegetable VG

ACCOMPANIMENTS

Wasabi VG, Pickled Ginger VG, Soy Sauce ¥ Ø VG, Spicy Aioli ⊕ ¥ V

POKE BOWL*

\$42 PER PERSON

Choose Two Proteins in Advance

Proteins: Bigeye Tuna ♥ ∅, Scottish Salmon ♥ ∅, Hamachi ♥ ∅, Fried Tofu ∅ ∨ G

Base: Sushi Rice VG

Toppings: Avocado VG, Radishes VG, Edamame VG, Seaweed Salad VG, Kyuri Cucumbers VG, and Furikake Ø VG VG

Drizzle: Sriracha VG, Soy Sauce Ø\\$VG, Ponzu Ø\\$VG and Wasabi Aioli ⊚V

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LOBSTER ROLL*

\$42 PER PERSON, CHOOSE TWO IN ADVANCE

Classic New England Style 🌣 🗗 🕬 : Maine Lobster, Boston Bibb, Old Bay Seasoning, Celery, and Lemon Aioli on a Brioche Bun

Seafood Roll @ ☼ ☜ ⓓ శ 🖋 : Mixed Seafood, Boston Bibb, and Remoulade Aioli on a Buttered Brioche Bun

Tofu Roll vg: Tofu, Celery, Remoulade, Crushed Avocado, and Baby Gem Lettuce

ACCOMPANIMENTS

Home-Fried Potato Chips VG and Two-Toned Cabbage-Raisin Slaw 1000

CEVICHE STATION

\$34 PER PERSON, TWO SELECTIONS

Served with Fresh Corn Tortilla Chips, Plantain Chips, and Taro Root Chips

Classic Ceviche 🗠: Corvina, Avocado, Tomato, Red Onion, Jalapeño, Cilantro, Citrus Juice

Tropical Mango 🖾: Halibut, Sweet Mango, Tomato, Red Onion, Cucumber, Cilantro, Citrus Jus

Aguachile 🦫: Shrimp, Cilantro, Serrano Chile, Lime, Cucumber, Red Onion, Jicama, Avocado

Coco Lime \$\mathbb{Y}: Lump Crab, Coconut Milk, Lime Juice, Fresno Chile, Red Onion, Thai Basil, Cilantro

Plant Lover VG: Green Papaya, Mexican Squash, Pomegranate, Pickled Red Onion, Gold Bell Pepper, Aji Amarillo, Mint

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PASTA

\$30 PER PERSON, TWO SELECTIONS

Penne Carbonara 🗓 ♥: Sweet Peas, Pancetta, Grana Padano

Pasta alla Gricia 🗓 ♥: Orecchiette, Guanciale, Pecorino Romano, Black Pepper, Pepperoncini

Rigatoni Bolognese 🛍 : Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano, Parsley

Portobello Ravioli 🏥 ♥ : Ravioli, Porcini Cream, Crispy Fried Portobello, Chives

Chickpea Cavatappi 🗘 : Squash, Peas, Mushrooms, Basil Pesto

ACCOMPANIMENTS

Artisan Breads ♥VG, Extra Virgin Olive Oil VG, Crushed Red Pepper Flakes VG, Freshly Grated Parmigiano-Reggiano ĈIV

FRESH-BAKED PIZZA*

\$30 PER PERSON, TWO SELECTIONS

Buffalo Chicken **1 *** : White Sauce, Garlic, Herbs

Margherita 🗗 ♥ V: Roma Tomatoes, Torn Basil, Mozzarella

Pepperoni 🏻 ♥: Pepperoni, Pomodoro, Hot Honey, Mozzarella

Mushroom ₫v: Ricotta, Wild Mushrooms, Arugula, Fresh Mozzarella

Pesto 🗓 🗇 ী 🖤 V: White Sauce, Genovese Pesto, Parmesan Frico, Extra Virgin Olive Oil, Roasted Tomatoes

Sausage 📲: Crushed Tomatoes, Crumbled Italian Sausage, Mozzarella, Basil

Truffle 🗂 ♥ v: Spinach, Artichoke, Butter

ACCOMPANIMENTS

Calabrian Chile Flakes VG and Parmigiano-Reggiano av

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*Attendant or Chef Required | \$350 Each | Per 100 Guests

SOUP AND PRESSED*

\$32 PER PERSON, ONE SELECTION \$36 PER PERSON, TWO SELECTIONS

Tomato Basil Soup VG paired with Classic American Cheese on Pan de Mie ∰ V

French Onion Soup paired with Braised Beef with Gruyère on Sourdough ☐¥

Beer Cheese Soup 🗓 ♥ paired with Ham and Cheddar on Pretzel Roll 🛍 ♥

Italian White Bean and Truffle Soup 🗓 v paired with Prosciutto, Mozzarella, and Sun-Dried Tomato Pesto on Ciabatta 🗓 🕏

MAC AND CHEESE

\$32 PER PERSON, ONE SELECTION \$36 PER PERSON, TWO SELECTIONS

Gruyère Bacon 🗓 : Elbow Macaroni, Parmigiano-Reggiano, Scallions, Garlic, Thyme

Short Rib 🗂 : Orecchiette Pasta, Caramelized Onions, Garlic, Thyme, White Cheddar and Gruyère Cheeses

Spicy Italian Sausage 📲: Shell Pasta, Roasted Peppers, Fontina, Mozzarella, and Asiago Cheeses

Traditional 🗓 ♥ v: Elbow Macaroni, Stewed Tomatoes, Breadcrumbs, and Cheddar Cheese Sauce

Enhancements

ADDITIONAL \$12 PER PERSON

Lobster 3 1 : Cavatelli Pasta, Lobster, Old Bay Seasoning, Sharp Cheddar, Gruyère Cheese, Parmigiano-Reggiano, Breadcrumbs

WE BE BALLIN' STATION

\$38 PER PERSON, TWO SELECTIONS

Lamb Harissa Meatballs 🛍: Stewed Tomato, Apricot, Chickpea, Mint Yogurt Sauce, Served with Lavash Flatbread 🛍

Turkey Kofta Meatballs 🗗 🕏 💖 : Parsley, Mint, Toasted Pine Nuts, Lemon Tahini Sauce, Served with Warm Pita 🛍 🕏

Korean Meatballs 🖔 🗗 : Shaved Scallion, Kimchi, Honey Gochujang Sauce, Served with Steamed Jasmine Rice 🗸

Swedish Meatballs 📲: Ground Beef and Pork, Beef Jus, Sour Cream, Cider Bloomed Cranberries, Parsley,

Served with Mashed Potatoes 🗓

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All menus are designed for a minimum of fifteen (15) or more guests.

Displays and stations are designed for 2 hours of service.

Prepared for the full guest guarantee. An event requires a 4-station minimum, excluding dessert.

*Attendant or Chef Required | \$350 Each | Per 100 Guests

BUILD YOUR OWN MINI HOT DOGS*

\$32 PER PERSON, CHOOSE TWO IN ADVANCE

Cincinnati Coney 🗓 ¥: Wagyu Frank Drenched in Cincinnati Chili and Cheddar Cheese, then Covered in Mustard

Sonoran @₫\$: Bacon-Wrapped Hot Dog, Pico de Gallo, Mustard, Jalapeño Sauce, Sautéed Onions, Peppers on Brioche Hot Dog Bun

Chicago ⊚ 🗗 ♥: Wagyu Frankfurter with Tomato Slices, Yellow Mustard, Dill Pickle Spears, Sport Peppers, Sweet Relish, and Celery Salt

Dodger ⊚ 🗂 🕏 : Wagyu Frank Topped with Yellow Mustard, Onions, Ketchup, and Sweet Relish

ACCOMPANIMENTS

House-Made Chips VG

Any Hot Dog can be Substituted for an Impossible™ Hot Dog

SLIDERS

\$32 PER PERSON, TWO SELECTIONS

Classic Angus Beef ⊚ 🗗 🕏 : Caramelized Onions and Tillamook Cheddar with Special Sauce on a Brioche Bun

Pulled Pork ⊚ 🖺 #: Slow-Cooked Pulled Pork and BBQ Sauce on a Potato Bun Nashville Hot ⊚ 🖺 #: Spicy Chicken, Dill Pickle, and Hot Sauce on a Brioche Bun

Impossible™

VG: Green Chili Aioli and Escabeche on a Potato Bun

ACCOMPANIMENTS

House-Made Chips VG

LOADED POTATO STATION

\$22 PER PERSON, ONE SAUCE SELECTION \$26 PER PERSON, TWO SAUCE SELECTIONS

Served with Whipped Butter, Sour Cream, Cheddar Cheese 🗓 V, Bacon, Green Onions VG Choose One Potato in Advance VG

Salt Crusted Baked Potato | Crushed Marble Potato | Roasted Red Bliss Potato | Tater Tots

Choose Sauce in Advance

Pork Chile Verde: Tomatillo, Green Chiles, Cilantro

Bolognese 🖺: Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano

Hearty Vegetable Chili VG: Three Beans, Roasted Peppers, Stewed Tomato, Roasted Vegetables

Broccoli Cheese Sauce av: Cheddar Cheese, Blended Broccoli Florets

Truffle Mornay [↑]V: Chopped Black Truffles, Gruyère Cheese

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MAS TACOS

\$35 PER PERSON, TWO SELECTIONS

Short Rib Birria | Chipotle Chicken Tinga | Slow-Roasted Pork Carnitas Green Chile Jackfruit VG | Impossible™ Al Pastor ØVG

ACCOMPANIMENTS

Pico de Gallo VG, Serrano Chile VG, Radishes VG, Pickled Onions VG, Cilantro VG, Cotija Cheese 🗓 V, Tomatillo Salsa VG, Salsa Roja VG, Corn Tortillas VG

NACHOS

\$28 PER PERSON, SELECTION OF ONE IN ADVANCE

Pre-Built and Displayed to Graze

THE BACKYARD NACHOS - SERVED CHILLED 10 0 \$

BBQ Chicken, Flour Tortilla Chips, Fire Roasted Corn, Shaved Red Onion, Chipotle Crema, Peach BBQ Sauce, Green Onions, Queso Fresco

UNDER THE SEA NACHOS - SERVED CHILLED □ 6 1 \$

Salmon and Tuna Poke, Ginger Seaweed Salad, Korean Chile, Cucumber, Fried Shiitake Mushrooms, Wonton Chips, Sriracha Aioli

THE SONORAN NACHOS

Carne Asada, Baja Cheese Sauce, Spiced Corn Tortilla Chips, Pico de Gallo, Cilantro Avocado Crema, Black Beans, Pickled Jalapeños

THE TRADITIONAL NACHOS 1

Chile Con Queso, Pico de Gallo, Black Olives, Guacamole, Green Onions, Cilantro, Pickled Jalapeños, Avocado Lime Crema, Blue Corn Tortilla Chips

QUESADILLA STATION*

\$34 PER PERSON, CHOOSE TWO IN ADVANCE

Served with Guacamole VG, Sour Cream 🗓 V, Salsa Roja VG

Carne Asada ∰ Pepper Jack Cheese, Pico de Gallo

Grilled Chicken 🗓 ¥ Al Pastor Marinade, Monterey Jack Cheese, Grilled Pineapple Salsa

Fajita Veggie 🗓 ♥ Cheddar Cheese, Fire Roasted Peppers, Onions

Just Cheese 🗇 ♥ Pepper Jack and Cheddar Cheese

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DIM SUM

\$35 PER PERSON

House-Made and Displayed in Bamboo Baskets

Choice of Three in Advance:

- Pork and Shrimp Steamed Shumai ♥ Ø ♥ ♥
- Vegetable Potsticker Ø♥♥v
- Chicken Potsticker ∅ ¥ %
- Leek Cake Dumpling 梦 Ø ¥ ⅓

ACCOMPANIMENTS

Garlic Chili Sauce VG and Vinegar Scallion Dipping Sauce Ø\$♥VG

SATAY

\$32 PER PERSON, TWO SELECTIONS

Jidori Chicken & 🕏 🗘 C: Grilled Lemongrass and Curry Spice-Marinated Chicken with Peanut Sauce

Yakitori Tofu Ø\$% vg: Teriyaki-Glazed Tofu, Scallions, Shishito Peppers, Sesame Seeds

Kalbi Kebabs 🛮 🕸 : Marinated Tender Beef, Onions, Peppers

Pork Ø ♥ 🕏 🕏 : Char Siu Pork Belly and Pineapple

ACCOMPANIMENTS

Peanut Sauce OvG, Shaved Green Papaya Salad VG, Cucumber Chili Relish VG

POWER BOWLS*

\$34 PER PERSON, CHOOSE TWO IN ADVANCE

Korean Fried Chicken with Gochujang Ø%

§

Grilled Pepper Steak with Japanese BBQ Sauce Ø ♥ \$

Stir-Fried Tofu with Teriyaki Sauce Ø%

Charred Choy Sum with Tobanyaki Sauce & VG

ACCOMPANIMENTS

Garlic Ginger Rice ^{VG}, Togarashi [№]VG, Scallions ^{VG}, Pickled Cucumbers ^{VG}, Shiitake Mushrooms ^{VG}, Fried Shallots ^{VG}, Spicy Mayo ^⑥V

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MEZZE MERCATO

\$45 PER PERSON, CHOOSE TWO IN ADVANCE

Chicken Shawarma

Lamb Kofta

Hara Hara Beef

ACCOMPANIMENTS

Warm Grilled Pita ♥V, Turkish Salad VG, Stuffed Grape Leaves VG, Pickled Vegetables VG, Cured Olives VG, Hummus VG, Tzatziki V1

BAO STATION*

\$38 PER PERSON, TWO SELECTIONS

BBQ Pork #\$\sqrt{2}: Hoisin, Pickled Cucumbers, Micro Cilantro

Crispy Peking Duck ∅ 🕏 🕉 : Radish Sprouts and Pickled Carrots

Glazed King Trumpet # VG: Pickled Cucumbers

TAGINE

\$36 PER PERSON, ONE SELECTION

Chicken: Preserved Lemon and Oil Cured Olive Chicken with Saffron and Tomatoes

Lamb: Honey Lamb with Cinnamon, Dates, and Prunes **Vegan** VG: Chickpea and Butternut Squash with Apricots

ACCOMPANIMENTS

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MASALA MASTI

\$38 PER PERSON, TWO SELECTIONS

Chicken Tikka Masala 🗓: Tandoori-Spiced Roasted Chicken, Onions, Tomatoes, Turmeric, Coriander

Butter Chicken 1: Tandoori Chicken, Fenugreek Flavored Tomato-Onion Curry

Beef Vindaloo : Braised Beef, Curry Paste, Chilis, Ginger, Coconut Milk

Tofu Coconut Curry Ø♥vG: Tofu, Curry Spice, Tomatoes, Coconut Cream

ACCOMPANIMENTS

Naan ∰V, Basmati Rice VG, Raita ∰V, Mint Chutney VG

SLOW-COOKED AND SUBMERGED*

\$45 PER PERSON, ONE SELECTION

Displayed in Individual Sous Vide Pouches Poached à La Minute

Short Rib 🖺: Button Mushrooms, Lardons, Pearl Onions

Bouillabaisse 🔊 🗓 : Scallops, Mussels, and Clams with Fish Fumet and Tomato Saffron

Tom Kha Gai Ø♥: Jidori Chicken with Thai Coconut Curry and Shimeji Mushrooms

Artichoke VG: Artichoke Barigoule, Olive Oil Emulsion, Heirloom Carrots, Fingerling Potatoes, Shaved Fennel

Shrimp Creole 🔊 🗓 : Marble Potato, Baby Corn, Spicy Butter Emulsion

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RECEPTIONS - CARVING STATIONS

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Prepared for the full guest guarantee. An event requires a 4-station minimum, excluding dessert.

*Attendant or Chef Required | \$350 Each | Per 100 Guests

ROASTED ANGUS TENDERLOIN*

\$43 PER PERSON

Pommes Purée @ 1 v, Buttered Turnips v, Peppercorn Sauce v

\$38 PER PERSON

Citrus Fregola Sarda \$VG, Roasted Heirloom Cauliflower VG, Miso-Mustard Sauce VG\$

FIVE SPICE-ROASTED PORK BELLY* \$38 PER PERSON

Fried Rice 🛮 🗗 😘 V, Garlic Green Beans 🗗 VG, Hoisin Sauce 🗗 VG

HICKORY-SMOKED BARBECUE BRISKET*

\$39 PER PERSON

Apple-Celery Slaw 6 0 v with Pickled Onions, Shishito Peppers v, Bourbon Peach BBQ Sauce v, and Cornbread 6 1 v

ROAST CHICKEN BALLOTINE* \$39 PER PERSON

Brussels Sprouts VG, Fingerling Potatoes 🗓 V, Sauce Cocotte Grand Mere 📆 V

SLOW-ROASTED TURKEY BREAST*

\$35 PER PERSON

Sweet Potato Mash 🗓 v, Roasted Root Vegetables 🗓 v, Turkey Gravy 🗓 v

KOREAN STYLE BONE-IN BEEF SHORT RIB*

\$46 PER PERSON

Butter Lettuce Cups VG, Kimchi ₵ऽ, Spicy Ssamjang VG ¥ Ø Vô

ROAST LEG OF LAMB*

\$40 PER PERSON

Flageolet Bean Cassoulet VG, Parsley Potatoes with Kalamata Olives VG, and Rosemary Lamb Jus

ROASTED RACK OF PORK*

\$36 PER PERSON

Chile-Lime Charred Broccolini VG, Maple Rosemary-Glazed Sweet Potatoes VG, Bacon Jus

PRIME RIB*

\$45 PER PERSON

Scalloped Potatoes 🗓 v, Rainbow Carrots with Citrus Honey Glaze v, Creamy Horseradish 🗓 v, Au Jus

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RECEPTIONS - DESSERT

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SEASONAL FLAMBÉ STATION*

\$30 PER PERSON

Cherries Jubilee

Fresh Cherries VG Flambé to Order with Vanilla Bean Ice Cream 6 and Cherry Kirsch Liquor

Bananas Foster

Caramelized Bananas 🗓 v with Turbinado Sugar Flambéed with Rum, Fresh Vanilla Chantilly 🗓 , and Vanilla Bean Ice Cream 🎯 🗓

TROPICAL ESCAPE*

\$28 PER PERSON

Carved-to-Order Whole-Roasted Pineapple VG

Coconut Sorbet TVG or

Vanilla Gelato <u>6</u> ₫ v

Aged Rum-Caramel Sauce 🗓

Coconut Financier Cake 0 ₺ ₺ ₺

AFFOGATO STATION*

\$30 PER PERSON

Chocolate ⊚ 🗗 Ø and Vanilla Ice Cream ⊚ 🛍

La Colombe® Espresso

TOPPINGS

Chocolate Pearls ⊕ 🗗 🥒 🔻

Chocolate Shavings ⊕ Ø ¥ v

Crushed Biscotti @↑♥♥v

Wafer Cookies ⊚ ♠ Ø ♥ v

Crushed Macaron 🗘 🗟 V

Chantilly Cream 🗓

CRÊPE STATION* 6 ₫ \$

\$28 PER PERSON

1,000 Guests Maximum Crêpes Made to Order

TOPPINGS

Hazelnut Spread 🍪 🗗 🔊 🕏 V, Banana VG, Mixed Berries VG, Seasonal Fruit Compote VG, Whipped Cream 🗓 V, Chocolate Sauce 🗓 🔊 V, Caramel Sauce 🗓 V, Strawberry and Raspberry Jam VG

Enhance

ADDITIONAL \$12 PER PERSON

Crêpes Suzette Offs V: Crêpes Rolled in Orange-Butter Sauce with Candy Zest and Sprinkled with Grand Marnier and Set Ablaze

BRIOCHE GELATO SANDWICH*

\$32 PER PERSON

Brioche Bun ⊚ 🗓 🕏 v Filled with Vanilla Gelato ⊚ 🗓 v and Jam of Your Choice, Sealed with a Hot Press

Choice of Two Flavors in Advance:

- Orange Jam VG
- Strawberry Raspberry Jam VG

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PAVLOVA*

\$27 PER PERSON

Colored Meringues Filled with Chantilly Cream 🍪 🖺 Served with Seasonal Fresh Fruits VG and Vanilla Gelato 🍪 V, Topped with Berry Sauce and Mango Compote VG

SOFT SERVE ICE CREAM CART*

\$27 PER PERSON

- *TWO (2) TOTAL MACHINES IN INVENTORY
- *MACHINE RENTAL: \$250 PER MACHINE
- *CHEF ATTENDANT: \$350 PER MACHINE

Vanilla and Chocolate Soft Serve @ ♠ Ø

Waffle Cones ¥ØvG, Berry Sauce vG, Caramel Sauce ♠v, Chocolate Sauce ♠Øv

TOPPINGS

Choice of Four in Advance:

Crushed Macaron ⊕ V, Rainbow Sprinkles Ø VG, Coconut Crunch ⊕ VG, Candied Nuts ⊕ ⊕ V, Chocolate Shavings Ø ⊕ V, Chocolate Crunch Pearls Ø ¥ ⊕ V

GELATO CASE*

\$27 PER PERSON

Choice of Four in Advance:

Vanilla Gelato ♠ v, Chocolate Gelato ♠ v, Strawberry Gelato ♠ v, Cookies & Cream Gelato ♠ ♠ ♠ Ø, Gianduja Ice Cream ♠ ↑ v, Banana Caramel Ice Cream ♠ v, Coconut Sorbet ♥ vG, Mango Sorbet vG, Piña Colada Sorbet ♥ vG, Raspberry Sorbet vG

Waffle Cones ¥ØvG, Berry Sauce vG, Caramel Sauce Ñv, Chocolate Sauce ÑØv

TOPPINGS

Choice of Four in Advance:

Crushed Macaron 🎯 🗘 v, Rainbow Sprinkles 💋 vG, Coconut Crunch 🕏 vG, Candied Nuts 🚳 🕏 v, Chocolate Shavings 💋 🗓 v, Chocolate Crunch Pearls 💋 \ 💆 v

BUILD YOUR OWN DESSERT STATION

\$28 PER PERSON, THREE SELECTIONS \$34 PER PERSON, FIVE SELECTIONS \$42 PER PERSON, EIGHT SELECTIONS

All Desserts are Presented as Individual Bites

- Cannoli @₫♥\v
- Lemon Meringue Tart ⊚ੴ♥\\$\
- Apple Pie ô₫ø♥¥
- Genoa Cake with Strawberries ⊚ ♠ ♥ ♥
- Lemon-Ricotta Cheesecake ô ♠ ∅ ♥
- Exotic Fruit Taco ◎ ♠ ♦ ♥ ♥
- Caramel Apple *₫ø*
- S'mores ◎ ♠ ♥ ♥
- Mixed Berry Crumble Tart ⊚ fit ⊕ v
- Pineapple Cake ô₫∅\\$\text{†}

- Chocolate Chip Cookie ∅ ¥ vG
- Chocolate Eclair □ ∅ ♥
- Classic Carrot Vegan Cake ∅\\$\tilde{\t

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DINNER - PLATED

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Prepared for the full guest guarantee, Pricing is based on choice of 3 courses.

Additional Courses at \$15 per person. Includes Freshly Baked Breads and Butter,

Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

FIRST COURSE SELECTION OPTIONS

APPETIZERS

Choice of One in Advance for Entire Group:

Tuna Carpaccio Niçoise 🖾 : Olives, Potatoes, Quail Eggs, Semi-Dried Tomatoes, Forum Vinaigrette

Burrata di Bufala 🗓 🗘 v: Peaches, Strawberries, Watercress, Brazil Nuts, Fig Vincotto

Vegetable Spring Rolls Ø ♥ vG: Mint, Vegetable Tempura, Crispy Lotus Root, Lime Leaf, Palm Sugar Dressing

Fresh Hearts of Palm Carpaccio VG: Breakfast Radish, Avocado, Citrus

SOUP

Choice of One in Advance, Poured Tableside for Entire Group:

Mushroom 1 v: Trumpet Royale, Crème Fraîche

Roasted Garlic Soup 🗓 ♥ V: Potato Chips and Leeks

Pea 🕯 ♥ : Pea Croquette, Double Cream, Pea Tendrils

Potato Leek 1: Maple-Cured Bacon

Butternut Squash VG: Cranberries and Candied Pepitas

SALAD

Choice of One in Advance for Entire Group:

House Greens VG: Locally Sourced Seasonal-Farmed Greens, Cherry Tomatoes, Cucumbers, Shaved Heirloom Radishes and Carrots, Seasonal Fruit, Citrus Dressing

Caprese ⊕ v: Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, Watercress

Chopped Caesar ⊚ Ф 🗗 🖁 : Garlic Croutons, Parmesan, Caesar Dressing

Greek [⋒]v: Feta Cheese, Tomatoes, Olives, Red Onions, Toybox Peppers, Red Wine Vinaigrette

Asian Ø⊘♥♥ : Kumquats, Cucumbers, Snow Peas, Crispy Wontons, Peanuts, Sesame Seeds, Asian Dressing

Beet Salad dv: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomato, Orange Lemon Vinaigrette

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ENTRÉES

Select One in Advance for Entire Group:

Mary's Pasture-Raised Chicken Breast \$115 PER PERSON

Lemon Chicken Jus

8oz Seared Filet Mignon \$135 PER PERSON

Truffle Jus

Grilled NY Strip
\$135 PER PERSON

Diane Steak Sauce

Braised Short Rib 1 \$135 PER PERSON

Vanilla Bourbon Jus

Scottish Salmon ☼ ∅ \$125 PER PERSON

Red Pepper Gastrique

Chilean Sea Bass 🏄 🖾

\$130 PER PERSON
Miso Glaze, Scallions, Soy Caramel

DUET ENTRÉES

Select One in Advance for Entire Group:

Filet Mignon and
Jumbo Lump Crab 150
\$160 PER PERSON
Béarnaise

Grilled NY Strip and
Marinated U10 Shrimp
\$155 PER PERSON
Salsa Verde

Filet Mignon and Sea Bass 🗓 🕮

\$165 PER PERSON

Brown Butter Emulsion, Capers, Raisins, Grapes, Cauliflower

Braised Short Rib and
Butter Poached Lobster 190 PER PERSON
Lobster Sherry Cream

SIDES

Select One in Advance for Entire Group:

Garlic Whipped Potato, Citrus Glazed Root Vegetables 🗓 v

Potatoes Anna, Haricots Verts, Demi Sec Tomato 🗓 🔻 V

Lyonnaise Potatoes, Brussels Sprouts, Roasted Mushrooms VG

Gratin Dauphinois, Grilled Asparagus, Roasted Cipollini Onion ₫\\$∨

Sautéed Spätzle and Wilted Arugula, Fava Beans, Parisian Carrots 🛍 🤻 🗸

Cauliflower Mousseline, Romanesco Florets, Sweety Drop Peppers 10 v

Sweet Potato Purée, Garlic Creamed Spinach, Campari Tomato Confit 🗓 V

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DINNER - PLATED

All menus are designed for a minimum of fifteen (15) or more guests.

Prepared for the full guest guarantee, Pricing is based on choice of 3 courses.

Additional Courses at \$15 per person. Includes Freshly Baked Breads and Butter,

Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.®

DESSERT

Choice of One for Entire Group in Advance:

Chocolate Manjari **○ 1 0 1 0 1 1 0 1**

Raspberry Sphere Revelation, Brownie Biscuit, Raspberry Compote, Chocolate Crumble, Chocolate Manjari Crémeux

Chestnut Mousse Cake ○ 1 0 0 \$

Soft Chestnut Sponge, Praline-Chocolate Crunch, Chestnut Mousse

Cherry Dolce **○ 1 0 0 1 0 1**

Chocolate Moelleux, Cherry Ganache, Dulce Mousse, Cherry Coulis

"Bleau" Berry Cheesecake ⊚ 🗓 🕖 🕏

Graham Cracker Crust, Cheesecake Cream, Blueberry-Yuzu Compote, Vanilla Whipped Ganache

Tropical Delight 0 1 Ø ♥ \$

Vanilla Sable, Almond Lime Dacquoise, Exotic Crémeux, and Coconut Mousse with Fresh Exotic Fruit Salsa

Banoffee Tart 0 ₺ ₺ ₺

Almond Shortbread, Banana Cake, Caramelized Bananas, Caramel Crémeux, Vanilla Chantilly

Strawberry Fraisier 0 1 Ø ♥ \$

Almond Cake, Strawberry Compote, Almond Whipped Ganache, Fresh Marinated Strawberries

Vanilla Rice Pudding Martini Ø ♥ VG

Fresh Berries and Strawberry Jelly

DESSERT TRIO ENHANCEMENT

ADDITIONAL \$25 PER PERSON, ONE SELECTION

Trio One 6 1 Ø ♥ ¥

Frozen Yogurt Berry Swirl
Exotic Fruit Tart
Chocolate Coffee Sphere

Trio Two 0 ₫ Ø 🗇 🖠

Banofee Pot de Creme Raspberry Lychee Macaron Chocolate Creme Puff

Tiramisu Mixed Berry Tart Milk Chocolate Hazelnut "Napoleon"

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\$160 PER PERSON

All menus are designed for a minimum of fifteen (15) or more guests.

Designed for a maximum of 2 hours of service. Prepared for full guest guarantee. Dinner Buffet includes
Freshly Baked Dinner Rolls with Butter, Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

*Attendant or Chef Required | \$350 Each | Per 100 Guests

FRENCH

SOUPS

Choice of One in Advance:

Caramelized Onion ∰: Rich Beef Broth, Gruyère Toast, Parsley

Wild Mushroom 🗓 ∨: Blended Wild Mushrooms with Porcini Cream

SALADS

Choice of Two in Advance:

French Potato Salad VG: Poached Fingerling Potatoes, Haricot Vert, Dill, Scallions, Banyuls-Dijon Vinaigrette

Roasted Carrot Salad av: Goat Cheese, Heirloom Radish, Sunflower Seed, Citrus Vinaigrette

Endive Salad ♠♥ : Shaved Pears, Blue Cheese, Baby Spring Greens, Candied Walnuts, Apple Cider Vinaigrette

ENTRÉES

Choice of Three in Advance:

Cog au Vin: Braised Jidori Chicken, Burgundy Wine, Bacon Lardon, Cremini Mushrooms

Peppercorn Crusted Petite Filet: Garlic Jam, Cherry Tomato, Parsley

Herb Crusted Scottish Salmon 🖾 🗓 : Dill-Orange Beurre Blanc

Ratatouille vG: Roasted Squash, Eggplant, Roma Tomato, Basil Pomodoro Sauce

Mushroom Bourguignon VG \$\ : Pearl Onion, Baby Carrots, Rich Mushroom and Rosemary Velouté

ENHANCE WITH CARVING STATIONS*

\$20 PER PERSON Roasted Chicken Ballotine: Sauce Cocotte Grand-Mère **\$26 PER PERSON Prime Rib** ♠: Herb Crusted, Au Jus, Horseradish Cream

\$19 PER PERSON Roasted Rack of Pork: Bacon Apple Jus

SIDES

Choice of Three in Advance:

- Pommes Lyonnaise 1: White Wine Braised Onions, Dijon Mustard, Bacon Lardons
- Golden Lentils VG: Carrots, Celery, Fine Herbs
- Artichoke Barigoule VG: Carrots, Celery, Lemon, White Wine, Extra Virgin Olive Oil
- Roasted Brussels Sprouts ☼♥: Julienned Onion, Caraway, Kronenbourg Blanc, Brown Butter

DESSERTS

Choice of Three in Advance:

- Tropical Fruit Crémeux: Exotic Gelée and Coconut Foam VG ⊕

- Mixed Berries Cream Puff with Tahitian Vanilla
 Cream ◎ ⑥ ❷ ♥
- Hazelnut Caramel Finger ◎ ♠ ♥ ♥

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ITALIAN

SOUPS

Choice of One in Advance:

Minestrone 🗓 ♥ V: Cannellini Beans, Ditalini Pasta, Fresh Vegetables, Parmesan, Rich Tomato Broth

SALADS

Choice of Two in Advance:

Bowtie Pasta Salad ∰ ♥ : Red Onion, Chopped Broccoli, Red Cerignola Olives, Sun-Dried Tomato Pesto

Italian Chopped Salad 1: Genoa Salami, Shaved Red and Green Gem Lettuce, Mozzarella, Pepperoncinis, Cherry Tomato, Italian Vinaigrette

Italian Bean Salad VG: Gigante Beans, Garbanzo Beans, Green Beans, Toybox Pepper Rings, Red Onion, Cucumber, Lemon and Herb Vinaigrette

ENTRÉES

Choice of Three in Advance:

Frutti Di Mare (Calamari, Shrimp, Mediterranean Sea Bass, Tomato, Fennel, Saffron Broth Chicken Saltimbocca (Chicken Breast Wrapped in Prosciutto, Fried Sage, Lemon Chicken Jus Braised Beef Shanks: Thumbelina Carrots, Cipollini Onions, Rosemary, Natural Reduction

Seared Potato Gnocchi 🏚 🔻 v: Porcini Cream, Roasted Seasonal Mushroom

Sicilian Caponata vg: Squash, Eggplant, Tomatoes, Olives, Raisins with Italian Basil

ENHANCE WITH CARVING STATIONS*

SIDES

Choice of Three in Advance:

- Cheese Tortellini ⑥औ⇟: Vodka Sauce, Calabrian Chile, Fried Parsley
- Roasted Red Bliss Potatoes VG: Lemon Zest, Italian Herbs
- Charred Broccolini dv: Chile Flakes, Lemon Juice, Parmesan Cheese
- Grilled Zucchini VG: Gold Bar Squash,
 Blistered Tomatoes, Tomato Basil Vinaigrette

DESSERTS

Choice of Three in Advance:

- Arancia Yogurt Panna Cotta VG
- Pistachio Raspberry Cake 6 ₱ ₱ ₱ ₱

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ASIAN

SOUPS

Choice of One in Advance:

Tom Kha Gai ♥ ♥ : Jidori Chicken with Thai Coconut Curry and Shimeji Mushroom

Carrot Ginger Ø∨G: Lemon Grass, Lime Leaf

SALADS

Choice of Two in Advance:

Thai Beef Salad: Grilled Beef Tips, Cherry Tomatoes, Cucumbers, Mint, Roasted Rice Powder, Bird's Eye Chili-Lime Vinaigrette

Soba Noodle Salad ⊘∅ ¥ vG: Edamame, Cilantro, Carrots, Cabbage, Red Pepper, Peanut Dressing

Quinoa Salad Øv: Cucumber, Red Onion, Sugar Snap Peas, Mandarin Oranges, Ginger Soy Dressing

ENTRÉES

Choice of Three in Advance:

Sesame Crispy Beef : Green Onions, Toasted Sesame Seeds Kung Pao Chicken : Gold Squash, Peppers, Water Chestnuts

Shrimp Green Curry > 0: Coconut Milk, Zucchini, Bamboo Shoots, Bell Pepper, Basil

Fried Tofu ØvG: Gochujang Glaze, Stir Fried Broccoli

Krapow Mamu™ Øvg: Ground Mamu™, Soy-Ginger Sauce, Thai Basil, Chilies, and Peppers

ENHANCE WITH CARVING STATIONS*

\$25 PER PERSON Korean Style Smoked Bone-in Short Rib #\$\text{9} \cdot \text{Butter Lettuce, Kimchi, Ssamjang}

\$21 PER PERSON Five Spice-Roasted Pork Belly #: Hoisin Sauce

\$21 PER PERSON Maple-Glazed Organic Cedar Plank Salmon 🖾 🕖 : Miso Mustard Sauce

SIDES

Choice of Three in Advance:

- Pineapple Fried Rice ⊖ Ø ∨
- Steamed Jasmine Rice VG
- Chow Mein-Carrots, Peas, Sesame, Soy Ø\\$\%\vG
- Sweet and Spicy Braised Eggplant, Red Chile, Thai Basil ØvG
- Chinese Long Beans with Garlic Sauce VG

DESSERTS

Choice of Three in Advance:

- Coconut Mango Sago [†]VG
- Raspberry Lychee Macaron 🛭 🖞 🗇 🕏 🕏
- Black Sesame Ube Cake □ Ø ♥ ♥ ▼

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AMERICAN COMFORT

SOUPS

Choice of One in Advance:

Southern Gumbo 🗗 ♯: Jidori Chicken, Andouille Sausage, Okra, Holy Trinity, Steamed Rice

Vegetable Chili VG:

Three Beans, Roasted Peppers, Stewed Tomato, Roasted Vegetables

SALADS

Choice of Two in Advance:

BLT Salad ∰: Bacon Lardons, Heirloom Tomato, Chopped Romaine Hearts, Pickled Red Onion, Garlic Croutons, Green Goddess Dressing

Country Potato Salad ⊚: Yukon Gold Potatoes, Chopped Egg, Celery, Whole Grain Mustard Dressing

Spinach Salad ♥ VG: Roasted Garnet Sweet Potato, Bloomed Cranberries, Cucumber, Candied Walnuts, Apple Cider Vinaigrette

ENTRÉES

Choice of Three in Advance:

Braised Beef Pot Roast: Pepperoncini, Baby Carrots, Natural Reduction

Lemon Butter Chicken Breast 🗈 : Parmesan Butter Sauce, Sundried Tomatoes, Chopped Spinach

Creole Shrimp and Grits 🔊 🗓 : Jumbo Shrimp, Black Magic Spice Blend, Brown Butter Stone-Ground Grits

Hearty Vegetable Shepherd's Pie ⊕V: Carrots, Leeks, English Peas, Mushrooms, Vegetable Bordelaise, Roasted Garlic-Whipped Potatoes

Vegetable Lasagna [§]VG: Ground Mamu[™], Eggplant, Zucchini, Spinach-Cashew Cream, Pomodoro

ENHANCE WITH CARVING STATIONS*

\$24 PER PERSON Pork Crown Roast: Braised Cabbage, Herb Mustard Jus **\$18 PER PERSON Roasted Turkey Breast:** Cranberry Sauce, Country Gravy

\$20 PER PERSON Smoked Tri Tip: Santa Maria Salsa

SIDES

Choice of Three in Advance:

- Country Style Mashed Potatoes

 V: Skin on Red Bliss Potatoes, Roasted Garlic
- Roasted Yams VG: Maple Glaze, Pomegranate Seeds, Fresh Herbs
- Truffle Mac and Cheese ⊕ : White Cheddar Cheese Sauce, Black Truffles, Crispy Garlic Crumbs
- Stewed Green Beans VG: Smoked Tomatoes, Crispy Shallots

DESSERTS

Choice of Three in Advance:

- Key Lime Pie Jar VG ♥ Ø ♡

- American Fudge Cake ô₫Ø♥\\$v

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BEVERAGE MENUS



BEVERAGES - BRANDS

ULTRA SPIRIT BRANDS

Vodka

Ketel One, Tito's

Gin

Tanqueray

Rum

Bacardí Superior

Tequila

Cazadores Blanco, Cazadores Reposado

Bourbon

Jim Beam

Whisky

Crown Royal, Dewar's White Label

Cognac

Rémy Martin VSOP

ULTRA HOUSE WINES

Montefresco, Prosecco, IT

Rosé of Grenache, Club 44, FR

Sauvignon Blanc, La Petite Perrière, Loire Valley, FR

Chardonnay, Dark Harvest, WA

Merlot, Drumheller, Columbia Valley, WA

Cabernet Sauvignon, Magnolia Grove,

Southeast Australia

BEER SELECTION

Bud Light, Michelob Ultra, Stella Artois, Corona, Goose Island IPA, Seltzer

OPULENCE SPIRIT BRANDS

Vodka

Belvedere, Grey Goose

Gin

Bombay Sapphire

Rum

Bacardí Superior, Captain Morgan Spiced

Tequila

Casamigos Blanco, Casamigos Reposado

Bourbon

Woodford Reserve

Whisky

Jack Daniel's, Jameson, Johnnie Walker Black Label

Cognac

Hennessy VSOP

OPULENCE HOUSE WINES

Montefresco, Prosecco, IT

Rosé of Grenache, Esprit Gassier,

Côtes de Provence, FR

Sauvignon Blanc, Ferrari-Carano, Sonoma, CA

Chardonnay, Chalk Hill,

Russian River Valley, CA

Malbec, Diamandes de Uco,

Mendoza, AR

Cabernet Sauvignon, Mimi, Horse Heaven Hills, WA

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BEVERAGES - PACKAGE BARS

Bartender fee is \$350 per bartender, per 100 guests. Cocktail servers are \$350 per server, per 100 guests.

PACKAGE BARS

IIITDA

OLIKA	OFOLENCE
One Hour	One Hour \$42 PER PERSON
Two Hours \$48 PER PERSON	Two Hours
Three Hours	Three Hours
Four Hours \$68 PER PERSON	Four Hours \$72 PER PERSON

ULTRA PACKAGE BAR INCLUSIONS:

Ultra Spirits, House Wine Selection, and Beer Selection as listed on page 56.

- Red Bull[®]
- Assorted Juices
- Assorted Coca-Cola® Soft Drinks
- Still and Sparkling Bottled Water

OPULENCE PACKAGE BAR INCLUSIONS:

Opulence Spirits, House Wine Selection, and Beer Selection as listed on page 56.

Red Bull[®]

ODI II ENICE

- Assorted Juices
- Assorted Coca-Cola® Soft Drinks
- Still and Sparkling Bottled Water

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BEVERAGES - CONSUMPTION AND CASH BARS

Bartender fee is \$350 per bartender, per 100 guests. Cocktail servers are \$350 per server, per 100 guests.

CONSUMPTION BARS

ULTRA	OPULENCE	
Single Shot Cocktails \$18 EACH	Single Shot Cocktails \$20 EACH	
Ultra House Rosé, White, Red, and Sparkling Wines	\$69 BOTTLE	
Opulence House Rosé, White, Red, and Sparkling Wines		
Domestic Beer		
Imported Beer	\$12 EACH	
Craft Beer		
Assorted Coca-Cola® Soft Drinks	\$8 EACH	
Red Bull®	\$11 EACH	
Assorted Juices	\$10 EACH	
Aluminum Smartwater®	\$8 EACH	
Sparkling Bottled Water	\$9 EACH	

CASH BARS

Cash bars require a minimum revenue of \$1,500, per bar, per 4 hours.

Bartender fee is \$350 per bartender, per 100 guests. Cocktail servers are \$350 per server, per 100 guests.

Ultra Single Shot Cocktails	\$24 EACH
Opulence Single Shot Cocktails	\$26 EACH
Ultra House Rosé, White, Red, and Sparkling Wines	23 PER GLASS
Opulence House Rosé, White, Red, and Sparkling Wines	26 PER GLASS
Domestic Beer	\$15 EACH
Imported Beer	\$16 EACH
Craft Beer	\$17 EACH
Assorted Coca-Cola® Soft Drinks	\$11 EACH
Red Bull®	\$15 EACH
Assorted Juices	\$13 EACH
Aluminum Smartwater®	\$11 EACH
Sparkling Bottled Water	\$12 EACH

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V20250120

BEVERAGES - SPECIALTY BARS

Bartender fee is \$350 per bartender, per 100 guests.

EPIC MOJITO BAR

\$36 PER PERSON, TWO HOURS \$46 PER PERSON, THREE HOURS

The hand-crafted Cuban classic is perfect for any occasion.

Your Choice of Spirit below:

- Bacardí Superior
- Diplomático Planas
- Diplomático Reserva Exclusiva

With Traditional Accompaniments and Mixers.

GLAMOROUS SPRITZER

\$36 PER PERSON, TWO HOURS \$46 PER PERSON, THREE HOURS

Curate your own celebration spritzer.

Your Choice of Spirit below:

- Aperol
- Italicus
- Martini & Rossi Bianco Vermouth

Flavors include Traditional Elderflower, Passion Fruit, and Strawberry-Basil

THE OLD FASHIONED

\$42 PER PERSON, TWO HOURS \$52 PER PERSON, THREE HOURS

One of the original cocktails, and still a favorite.

Your Choice of Spirit below:

- Old Forester 100 Bourbon
- Jefferson's Small Batch Bourbon
- Rabbit Hole Heigold Bourbon
- Knob Creek or Maker's Mark Bourbon
- Del Maguey Vida or Casamigos Mezcal

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BEVERAGES - SPECIALTY BARS

Bartender fee is \$350 per bartender, per 100 guests.

BELLINI OR MIMOSA

\$34 PER PERSON, TWO HOURS \$44 PER PERSON, THREE HOURS

White peach pureé and Prosecco. Possibly the only thing more charming than the taste of the Bellini is the sparkling cocktail's story. The first Bellini was poured in the summer of 1948 by Giuseppe Cipriani, founder and barman of the legendary Harry's Bar in Venezia.

Flavors include:

- Classic White Peach
- Passion Fruit
- Guava
- Orange

BLOODY MARY BAR

\$26 PER PERSON

Curate the perfect Bloody Mary or Bloody Maria.

Base: Vodka or Tequila

Additions:

- Worcestershire Sauce
- Tabasco Sauce
- Black Pepper
- Lemon Pepper
- Lemon Juice
- Horseradish
- Celery Salt
- Tomato Juice
- Clamato

Garnishes:

- Celery Stalk
- Lime Wedge
- Candied Bacon
- Peppered Bacon
- Green Olives

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BEVERAGES - WINE

Bartender fee is \$350 per bartender, per 100 guests.

CURATED WINE LIST

Sparkling Wine Brut, Domaine Chandon, California	Cabernet Sauvignon and Blends Decoy "Limited," Alexander Valley\$75
Brut Rosé, Mirabelle by Schramsberg,	Château Pavie "Esprit de Pavie,"
California\$85	Bordeaux, France\$75
Champagne Brut, G.H. Mumm "Grand Cordon," France \$100	Roth "Heritage," Sonoma County\$80
Brut, Laurent-Perrier "La Cuvée," France \$105	Daou "Reserve," Paso Robles
Brut, Moët & Chandon "Impérial," France \$125	Faust, Napa Valley
Brut, Delamotte, France	Bella Union, Rutherford, Napa Valley
Brut, Dom Pérignon, France	Crossroads by Rudd, Oakville, Napa Valley \$185
Brut, Perrier-Jouët "Belle Époque,"	Chappellet "Signature," Napa Valley \$225
France	Nickel & Nickel "Vaca Vista," Oak Knoll, Napa Valley\$255
Brut, Rosé, G.H. Mumm "Grand Cordon," France	Rudd "Samantha's," Oakville, Napa Valley\$375
Brut, Rosé, Laurent-Perrier "Cuvée Rosé," France	Merlot
Brut, Rosé, Veuve Clicquot, France	Decoy "Limited," Sonoma County\$75
Brut, Veuve Clicquot "Yellow Label," France \$195	Duckhorn, Napa Valley\$115
Sauvignon Blanc Duckhorn, Napa Valley	Pinot Noir Freeman, Russian River Valley\$85
Twomey, North Coast	Etude "Grace Benoist Ranch," Carneros\$90
Cloudy Bay, Marlborough, New Zealand\$95	Hartford Court, Russian River Valley\$90
Jean-Max Roger "Cuvée Les Caillottes," Sancerre, France	Joseph Phelps "Freestone Vineyards," Sonoma Coast\$95
Chardonnay	EnRoute "Les Pommiers," Russian River Valley\$100
Patz & Hall, Sonoma Coast	Bergstrom "Cumberland Reserve,"
Jordan, Russian River Valley\$85	Willamette Valley\$125
Frank Family, Carneros, Napa Valley	Far Niente, Napa Valley\$145
Ramey, Russian River Valley \$110	
Cakebread, Napa Valley \$110	

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BANQUET POLICIES AND PROCEDURES



Fontainebleau Las Vegas is the sole provider of all food and beverage served on property, outside food and beverage is strictly prohibited. To ensure compliance with the Southern Nevada Health District's and Clark County's food-handling and beverage regulations, all food and beverage must be consumed on hotel premises during the contracted time, except for to-go meals arranged in advance. In compliance with Nevada Liquor Laws, Fontainebleau Las Vegas is the only authorized licensee able to sell and serve liquor, beer, wine, and alcoholic beverages in the banquet facilities. Fontainebleau Las Vegas reserves the right to refuse service to any person who visibly appears to be intoxicated. The legal drinking age in Nevada is twenty-one (21) and proper identification is required when attending a function where alcohol is served.

FIRE MARSHAL REQUIRED DIAGRAMS

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people and/or displays/exhibits require a Fire Marshal approved diagram on the premises for and during each event. In addition, separate permits are required for vehicle displays and trade show booths. Candles, open flames, and pyrotechnics are not permitted within Fontainebleau Las Vegas. Encore Global Productions can assist in creating and submitting any required diagrams and forms with the Fire Marshal for an additional fee and must be requested no later than sixty (60) days in advance.

MENUS AND PRICING

Fontainebleau Las Vegas may need to substitute ingredients and accompaniments seasonally, based on market availability. Any changes will be communicated in advance, when possible. Food and beverage pricing can be guaranteed up to three (3) months in advance of the scheduled event date.

SPECIAL MEALS AND DIETARY REQUESTS

Our culinary team will accommodate, to the best of its ability, any food allergies, or restrictions. Fontainebleau Las Vegas may use outside vendors to accommodate certain special meals and dietary requests, additional fees may apply. Fontainebleau Las Vegas tracks the following allergens and dietary restrictions: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan, and Vegetarian. All banquet food items will reference a corresponding allergen icon if the menu contains a particular allergen. Fontainebleau Las Vegas is not a nut-free facility, all food items may contain nuts or may be prepared in shared environments. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially with certain medical conditions.

OVERSET AND MAXIMUMS

For seated buffet and plated meals, Fontainebleau Las Vegas will set and prepare 3% above guarantee for events of 100 guests or more, not to exceed an overset of 50 guests, including special meal requests. There will be no overset for events less than 100 guests. Special meal requests may be included in the guarantee or specified as part of the overset. Special meal requests will be included in the guarantee as part of calculating the overset.

TAX AND SERVICE CHARGE

Food and beverage is subject to a current state sales tax of 8.375%, and a 24% service charge (4.5% taxable administrative fee and a 19.5% nontaxable service charge). Subject to change. Tax-exempt organizations must furnish a Certificate of Exemption at least thirty (30) days prior to the event and must be tax-exempt in the State of Nevada.

GUARANTEE POLICIES

All menus are prepared to guarantee and are non-transferable to other events. The expected guarantee is due with the detailed schedule of events ninety (90) days prior to the first arrival date.

- Any new event requested within seventy-two (72) hours of the function will be considered a "pop-up." A la carte on consumption items will incur a fee of \$350 per event and per person menu selections will incur a minimum of 15% up-charge and will be based on availability.
- Once the final guarantees are received, they may not be reduced. If a final guarantee is not received as per the schedule below, Fontainebleau Las Vegas will use the expected number as the final guarantee.
- Events canceled fourteen (14) calendar days or less from date of function will be charged as quoted on signed banquet event order.
- At the conclusion of the event, Fontainebleau Las Vegas will charge based on the final guarantee provided or the actual guest attendance, whichever is greater.
- If the guest guarantee increases after final guarantees are received, an additional fee may apply to the menu on top of per person price. Fontainebleau Las Vegas will make every effort to accommodate the additions, however, may substitute menu items as needed.

Final guarantees are due based on the below schedule:

- 1 1,000 guests: By 9:00 AM PT, five (5) business days prior to the scheduled function, excluding weekends and holidays.
- 1,001 2,500 guests: By 9:00 AM PT, seven (7) business days prior to the scheduled function, excluding weekends and holidays.
- **2,500+ guests**: By 9:00 AM PT, ten (10) business days prior to the scheduled function, excluding weekends and holidays.

More advanced notice may be required due to menu complexity, holidays, deliveries or other constraints.

SERVICE STANDARDS

All food functions will be set and ready fifteen (15) minutes prior to the start time indicated on the Banquet Event Order. However, there may be some instances where this set and ready time may not be possible due to availability of the space, or timing of event. In which case, the Catering and Events Manager will communicate in advance. Fontainebleau Las Vegas takes great pride in our service standards and as such has provided an overview of labor fees required to execute. All Labor is reserved in four (4) hour increments. Service ratio minimums are listed below. Additional Labor and Service Fees will apply for requests that can be accommodated above our standards.

BARTENDER: \$350 EACH

- Package Bar: (1) per (100) guests
- Hosted Bar(s) on Consumption: (1) per (100) guests
- Cash Bar(s): (1) per (150) guests

CHEF ATTENDANT: \$350 EACH

• Displays and stations: The number of stations and chefs required will be determined by your Event Manager and varies based on the number of guests, function room, and other factors. On average, chef attendant stations are (1) per (100) guests.

DEDICATED SERVER: \$350 EACH

- Reception Tray Passing
- Cocktail Service
- Additional Service Requested over Hotel Standard

CASH EVENT SERVICES

Cash Bars are available with the following requirements:

- Bartender fee is \$350 with a minimum spend of \$1,500 per bar
- One Cash Bar set-up is required per (150) attendees
- If the minimum is not met, the balance plus service charge fees will apply to the master account
- For information and fees regarding cash food concession sales, please speak to the Catering and Events Team